

BRUNO GIACOSA

2024

NEBBIOLO D'ALBA
VIGNA VALMAGGIORE

NEBBIOLO D'ALBA DOC, PIEDMONT

GRAPE VARIETY: Nebbiolo

SENSORY EXPERIENCE:

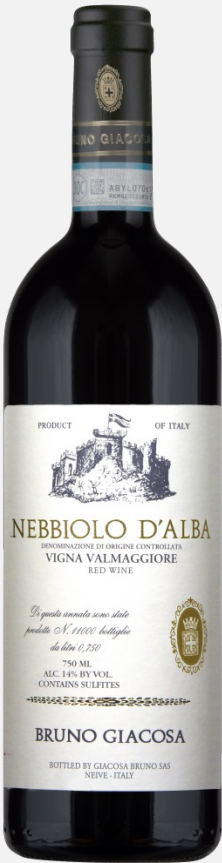
Ruby red color. The intense bouquet is reminiscent of ripe red fruits (cherry). In the mouth it has an excellent tannic texture, well integrated and fine, accompanied by good acidity which gives freshness and persistence.

OPTIMAL CONSUMPTION:

2026 - 20243

VINTAGE NOTES

The 2024 season marked the return of significant rainfall following two years of low precipitation. From April through late June, weather conditions were defined by frequent rain and unseasonably mild temperatures. This helped replenish soil water reserves and encouraged vigorous vegetative growth across vineyard sites. Thanks to effective vineyard management, fungal diseases - typically a concern during wetter periods - were kept under control and did not impact vine health. July and August brought moderate, steady temperatures, supporting balanced grape development. A brief spell of rain in early September, just ahead of harvest, had no adverse effects on grape quality. Harvest began in the third week of September with Dolcetto d'Alba, followed by Arneis and Barbera d'Alba. It concluded in the first half of October with Nebbiolo. The late harvest allowed for optimal ripeness, particularly in well-exposed vineyards that were less affected by the vintage.



VINEYARD	Valmaggiore, Village of Vezza d'Alba	EXPOSURE	Southwest / West	AGE OF VINES	47 years old
YIELD	45 hl/ha	HARVEST	October 7, 2025		
FERMENTATION / MACERATION		23 days in stainless steel vats			
MALOLACTIC FERMENTATION	Completely developed	REFINEMENT	14 months in French oak barrels		
BOTTLING	January 2026	TOTAL EXTRACT	27.50 g/L		
ALCOHOL	15%	PH	3.55	TA	5.40 g/L
				BOTTLES PRODUCED	9,000