

# BBB VINTAGE REPORT 2016



“Overall the growing season was typical for the area. However, we did not have any problems with infections of the grapes like we have had in past years, as there was not enough precipitation and the heat waves were very strong and long.

As result I expect the wines to be very elegant on the whole and for the 2012 Barolos to be quite memorable.”

-DAVIDE MOZZONE OF BONGIOVANNI

“From a quantitative point of view, on average, production was normal, and this allowed for focused and prudent thinning. This year, particular attention was needed for canopy management in the vineyard. In light of the abundant sunlight, we had to proceed carefully to not expose the grape bunches too much and not risk sun damage, especially in the vineyards with south and southwest exposure. As for the rest, looking at the health of the grapes, we can file this year as one of the best of the last years...Analysis tells us that the quality of the tannins is excellent and absolutely guarantees structured, elegant and cellar-worthy wines. In general, we can confirm without any doubt, given the great balance shown by the data, that we have all the preconditions for an excellent vintage, one to remember, like few others in history.”

-GIUSEPPE MARENGO OF CA'ROME'

“The growth cycle was early with respect to the norm. During winter and spring, we had rain and snowfall, which left essential water reserves in the ground. The summer heat (especially June and July) was tempered by the millimetres of rain that fell during August and by the day/night temperatures swings. The hot and sunny weather made it easier to reduce plant protection treatments and protect the vines.

The grapes were in perfect health, which allowed us to harvest the Dolcetto and Barbera grapes early, in September, and the Nebbiolos in early October (in comparison to the usual harvest times). We are confident that we've produced balanced, fruity wines with soft tannins, thanks to primary analytical results.”

-LORENZO RAIMONDI OF EINAUDI

“Another good year, the fortunate kind that has characterized Brunello di Montalcino for years. The 2011 Brunellos are extremely fresh, thanks to the pleasant and obvious acidity that balances the alcohol with notes of a fruity sweetness. Clear tannic structure, typical of a season that allowed for perfect phenological ripening. A long finish with notes of caramel at the very end.

As usual, the Riserva tends to come from the oldest vines and thus produce a very limited quantity – but great quality – of grapes. The 2010 Riserva has excellent sensory characteristics; the high alcohol is absolutely balanced by the elevated acidity and exceptionally high extract.”

-ROBERTO GUERRINI FULIGNI OF FULIGNI

“The 2015 harvest is a year to remember for this decade. Its characteristics are very particular as, in spite of the sweltering heat in July, the vines weren't stressed, thanks to the great water reserves accumulated in the year before. This allowed the grapes to ripen with a high concentration of polyphenols and no sun damage. It also allowed for acidity levels that aren't too low, excellent and high sugar content and a perfect yield per hectare.”

-BEATRICE GAUDIO OF GAUDIO BRICCO MONDALINO

“Regarding the vintage of Barolo 2012 briefly I can say that we started with a wet spring and a very hot summer followed by good excursions of the temperature during the beginning of the autumn so the tannins were perfectly ripen when we harvested the grapes. The wines, during these years, evolved very well and have a bigger structure in respect to those of the 2011 vintage, with plenty of tannins but soft and pleasant. The aromatic is very fresh and harmonic. These wines are good for aging but at the same time approachable even when young.”

-MANUEL MARCHETTI OF MARCARINI