

## 2023 Vintage

An abnormal climate pattern over the year leading up to the 2023 harvest, featuring a long period of drought, was initially a cause for uncertainty. A colder winter than in the previous year extended through until the end of February, with significant rainfall allowing the vines to resume normal physiological post-dormancy activity during the last ten days of March. Plant growth then continued as per usual, despite a fluctuating climate: very little rainfall in the first part of spring, followed in May and June by frequent - and at times heavy - weather fronts and generally cool temperatures. On the one hand these conditions facilitated plant growth, while on the other they required growers to take great care in order to avert the early onset of plant diseases. The unsettled climate situation came to a head on July 6<sup>th</sup>, with the key atmospheric event of the year when the Alba area was hit by very heavy rain and hailstorms, affecting a huge area with - as often happens in these cases - very differing consequences. While the Barolo and Dogliani growing areas escaped unscathed, and Barbaresco was only marginally interested, the town of Alba and the hills towards the Langa of the Belbo and in part of the Roero were the most affected. This date marked an inversion in the climate, leading to a hot, settled summer in meteorological terms, without significant consequences associated with water stress in the vineyards. *Véraison* began in the first ten days of August, revealing a good crop load with notably healthy grapes, promising a good vintage in terms of both quality and quantity. The first technological ripening analyses carried out at the end of August showed that the vintage would be developing according to schedule, rather than ahead of time as may have initially been suggested by the summer temperatures. The white wine grapes ripened in the first week of September, with excellent acidity and balanced sugar content. The red varieties developed in keeping with traditional timing for the area, all in ideal conditions, with the Dolcetto ripening from the second half of September, followed by the Barbera and ending with the Nebbiolo late in October.

In terms of yields, overall none of the significant drops in production reported in other winegrowing areas are to be noted. Dolcetto and Barbera had lower sugar contents than in previous vintages, but with greater balance among the various components, promising delightful, well-structured wines. Nebbiolo is once again showing its ability to adapt here, showing the technological and phenolic levels typical of the great vintages, with no correlation between summer heat and excessive sugar or reduced acidity. In conclusion, a vintage is to be expected with appealing, elegant, well-balanced wines with great potential.