

# BBB

# VINTAGE REPORT

# 2021



"Sunny, perfect for winemaking, with good phenolic ripening. Result: rich, deep, structured, balanced, very pleasing wines, with silky tannins. Similar to 2015, out 2017 Barolos definitely have good potential for cellaring."

-FABIO FANTINO OF CONTERNO FANTINO

"2017 Barolo will be remembered as one of the most precocious in the last few decades (we picked Nebbiolo about two weeks earlier than usual). At the same time, we expect it to be one of the most cellarable in recent years, even up to thirty years.

It is most like 2015: with weather that was also mostly hot and dry, which allowed for great elegance, smooth tannins, powerful body and incredibly crisp aromas."

-MATTEO SARDEGNA EINAUDI OF EINAUDI

"The 2019 vintage is halfway between 2018 and 2015. As far as cellaring goes, each variety will be different in 2019. The early-ripening grapes have excellent drinkability, but a short cellar life. For the Crus (Grignolino Bricco Mondalino, Il Bergantino Barbera d'Asti) and their varieties, cellaring can be very long. We expect excellent evolution in ten years.

2020 could have the excellence of 2014, which was very rainy, but excellent and extremely fine because for those of us who produced very little per hectare, the wines show hints of 2018 and concentration like 2017."

-BEATRICE GAUDIO OF GAUDIO BRICCO MONDALINO

"The 2017 Barolos show great harmony and balance, which are united by notable structure. The Barolos are smooth and ready to be appreciated because of the unique characteristics of the 2017 harvest. As you might remember, it was very dry and hot so there was a lower yield, but high quality, thanks to the concentration of the elements.

These are beautiful wines, ready to be enjoyed. For many reasons, 2017 is similar to 1997 and 2007, even if not totally. This were not "classic" vintages but they received much praise from consumers, and are still wonderful today."

-MANUEL MARCHETTI OF MARCARINI

"Both vintages, Ghemme 2015 and Gattinara 2016, can be considered exceptional vintages in Alto Piemonte. You can expect typicity, minerality, freshness and elegance in these two very different expressions of Alto Piemonte. You'll note the masculinity of Ghemme and the femininity of Gattinara and they are only 3 km apart.

Ghemme 2015 is similar to 2009 and 2011. Gattinara 2016 similar to 2010."

-TORRACCIA DEL PIANTAVIGNAI

"The Brunello 2016 has the a higher potential for aging than 2015. And as far as taste and aroma go, it is similar to 2006. The 2015 Riserva has incredible aging potential and is reminiscent of 2010."

-ANDREA COSTANTI OF COSTANTI

"Our Brunello 2016 shows great elegance and balance. It is a very "classic" vintage, with excellent structure and tannins, a dynamic palate and impressive freshness.

After a period in the bottle, the wine is truly pleasant, full of finesse, with a long ageability.

Surely the wine will cellar well thanks to its perfect balance between the acidity and the pH, its excellent tannins, and wonderful structure."

-ROBERTO FULIGNI OF FULIGNI