

# BBB VINTAGE REPORT 2019



“2015 was a hot year and we can honestly say that we are absolutely happy with the wines that are in the cellar right now. The grapes went through a “real” summer and this provided us with healthy, balanced and promising grapes with which to make our wines, which takes us most of the way towards great wines. 2015 was less rainy so production won’t be as high as the 2016 vintage, which was normal.”

-DAVIDE MOZZONE OF BONGIOVANNI

“I can sum up this vintage in three words: healthy, balanced and stupendous. Healthy, because the climate was perfect and there were no verifiable inconveniences. Balanced because we have just the right quantity, beautiful perfumes and alcohol levels, which are in line with the remarkable structure. And finally stupendous because the wine will be stupendous. The tannins in the Barolos are some of the best we’ve ever produced. Good balance.”

-MANUEL MARCHETTI OF MARCARINI

“In 2015, the winter was snowy, which replenished the water reserves. And summer was really hot, so it was important not to defoliate too much. The resulting Barolos are rich in polyphenols and tannins.”

-GIUSEPPE MARENGO OF CA’ROME’

“Brunello Fuligni 2014 shows its typical intensity, with ruby tones and garnet reflections. On the nose, it shows antique rose and warm violet aromas paired with banana, balsam and spice, especially white pepper. The palate is true to type, with balanced acidity and silky, elegant tannins. Black cherry and raspberry show immediately followed by currant and quince jam. The 2014 vintage is more about elegance and a balance between the acidity and alcohol than structure. It is definitely pleasant and inviting even as of now.”

-ROBERTO GUERRINI FULIGNI OF FULIGNI

“2015 was hot, like 2011 or 2007. The 2015 Barolos are very approachable and elegant, with velvety tannins. Consumers will find these to be very open wines, with lots to tell. Can be enjoyed now or cellared.”

-FABIO FANTINO OF CONTERNO FANTINO

“Winter was snowy, water reserves replenished. Summer reached over 104°F at times so canopy management was important. The Nebbiolo grapes ripened perfectly, if just a bit early. The second half of the year allowed for an exceptional accumulation of polyphenols. The excellent tannins of this vintage will guarantee elegant, long-lasting wines. Even the color should endure more than usual for Nebbiolo. Alcohol should be around 14-14.5% while the acidity is ideal for Nebbiolo (6.5 g/L). Everything is in place for a vintage to remember with wines expressing great harmony. Like few others in history.”

-MATTEO SARDEGNA OF EINAUDI