CONSORZIO DI TUTELA
BAROLO
BARBARESCO
ALBA LANGHE E DOGLIANI

2025 Vintage

The 2025 vintage in the Langhe has closed with a very positive outcome in terms of both volumes, which were not too high, and above-all the excellent quality of the grapes, which were healthy and extremely well-balanced in their sugars, acidity and aromatic profile.

After a mild winter, spring turned out to be cool but regular, featuring plenty of rainfall. While on the one hand the latter required careful management by growers in order to prevent fungal attacks, on the other it replenished the shortfall in the water supply in the soil which had been highlighted at the end of the previous year. The reserves of water which built up over the spring allowed the vines to get through June's heat peaks stress-free. This proved to the only particularly hot parenthesis in an otherwise well-balanced summer, distinguished by well-distributed rainfall that was at times intense, but never harmful. Combined with the medium-hot late spring and early summer daytime temperatures, the availability of water in the soil facilitated the early vegetative growth that could be seen from the first stages of bud break and was confirmed by the flowering taking place around two weeks earlier than average. Indeed, flowering could already be considered to have finished by the middle of June, even in the later-ripening varieties. As the season progressed, the idea mooted of an early harvest was confirmed by later phases, such as the véraison, which further corroborated previous observations.

Picking operations began mid-August with the early-ripening and sparkling wine-base varieties, which showed good acidity and excellent freshness. The harvest then continued with the other white wine grapes in the first ten days of September. During the same period the picking of the dolcetto began, followed immediately by barbera. In these cases too, though yields were lower than estimated initially the grapes were healthy and showed excellent ripening, pointing to elegant, round, fruity wines with good structure.

Nebbiolo was harvested from the end of September, after benefiting from the day-night temperature variations recorded above-all from late August. These conditions were conducive to the slower, more complete phenolic and aromatic ripening which is essential for the development of intense aromas and a rounded acid profile. From a meteorological point of view, September was largely dry and stable, contributing decisively to the concentration of sugars and aromatic substances in the berries. Expectations for the 2025 wines are therefore very high, despite a natural reduction in the yields in some vineyards, due to the seasonal climate patterns which had a positive effect on the quality, alongside the care and attention of growers. All the grapes were healthy and well-balanced: conditions which are essential for obtaining wines with a complex structure, well-defined aromas, finesse and extraordinary ageing prospects, capable of expressing their full potential over the course of time.

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