CONSORZIO DI TUTELA
BAROLO
BARBARESCO
ALBA LANGHE E DOGLIANI

2026 Vintage

The 2026 winegrowing vintage arrived in cellars like a fresco telling the complex story of how the climate had brought about considerable changes to the traditional harvesting calendar. Right from the start of spring, the tempo was set by the mild temperatures and good rainfall that led to vegetative awakening taking place early. This trend accompanied the development of the vines during the summer months as well, with bright, hot, dry days testing the adaptability of the plants, supported as they were this year by good water reserves stored in the subsoil.

The real game-changer for this vintage emerged between the end of August and the first half of September. An early harvest was already being suggested by the seasonal trends when continuing high daytime temperatures meant a marked acceleration in the ripening of the grapes. This led to a historically earlier-than-average harvest managed by growers with great care and attention. The excellent health of the grapes allowed for operations to be carried out in the vineyard in a timely manner, translating the summer heat into complete, uniform phenolic and sugar ripeness.

Picked first in conditions of full daylight, the white varieties - like Arneis and Nascetta - are today showing a good acidity backbone, accompanied by clear mineral richness of flavor and appealingly clean floral aromas. The Dolcetto is benefiting to the full from the health of this dry vintage, with the absence of critical issues making it possible to obtain soft, well-integrated tannins, producing classic-style vinous bright ruby red wines. For its part, the Barbera is demonstrating interesting balance: the natural richness of the fruit and a well-developed polyphenolic structure merge effectively with the varietal's typical acidic freshness, promising rounded bottles offering wonderfully appealing food pairings.

Last to leave the vineyard, though itself picked considerably earlier than usual, the Nebbiolo sums up the vintage's main features. The grapes intended for making Barolo and Barbaresco, especially those grown on particularly sun-drenched vineyards, reached technical maturity very quickly (high sugar content, decreasing acidity) compared to an at times incomplete phenolic maturity, forcing producers to pick as early as the beginning of September and apply extremely delicate vinification techniques to avoid extracting bitter, hard tannins. To be highlighted is in any case the synergy between the ripeness of the pulp and of the seeds, which has created a fine, well-defined tannic framework. The future wines promise to be more rounded and ready when young, with a style that brings out their softness rather than the rough tannic edges initially typical in the Langhe.

In short, though the 2026 is .looking like a challenging vintage technically speaking, it offers great potential. Well-timed picking and enological sensitivity in the winery will allow the timeless elegance of the great wines of the Langhe to be appreciated to the full over time.

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