



Gianni Gagliardo

Preve Barolo Docg 1994

Vintage description

The year began with a high level of rainfall unlike previous winters, especially in January and February. Temperatures in January were quite mild and largely consistent with the values of recent years, while February was the coldest month. In March an anticyclone lasting all month led to intense sunshine and high temperatures, with very little rainfall right at the beginning. Obviously this had a very strong influence on the development of the vines and created expectations of an earlier vegetative season. Suddenly, in the first ten days of April, the weather conditions changed: cold northerly winds caused a dramatic drop in minimum temperatures which, in some areas, even fell below zero. Rainfall was moderate. May too was characterised by low temperatures and more than ten days of heavy rainfall, which is however within the norm for this month. June was still quite cool with abundant rainfall, more on the Langa hills than elsewhere. At long last, summer arrived in July, with higher than average temperatures and scarce rainfall, conditions which boded well for the growth of the vines and continued throughout the month of August, which was hot and dry with weak thunder storms. If, until now, the climatic trend for the year had proceeded without any particularly serious episodes to influence production, the month of September began with a period of heavy rainfall, in keeping with this month every year since 1991, with no lack of difficulties for the grape harvest. This was joined by a considerable drop in temperatures between the 14th and 20th of September, with minimum temperatures below 10°C. All in all, the overall characteristics of the 1994 winegrowing season in central southern Piedmont can be summarised as follows: rainy and fairly cold winter, dry and hotter than average March, cold spring with late frosts in April, hotter than average and dry July and August, excessively rainy and cold September.

Varietal Composition: 100% nebbiolo

Harvest: October

Vineyards: a few small plots Serralunga d'Alba village and La Morra village (Barolo Area, south of Piedmont)

Maceration: 8-12 days depending on the vineyards

MLF: 10 days approximately

Blending period: spring 1995

Ageing wood: first 12 months in barriques, following 12 months in big cask

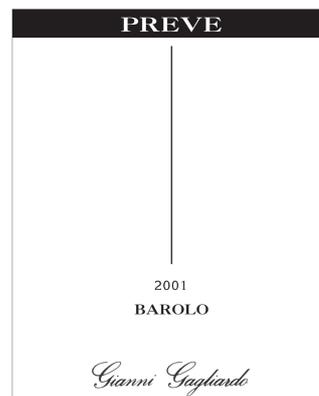
Wood ageing length: 24 months

Wine analysis

Alcohol:

Total acid:

Dry extract:



Winemaking