

BRUNO GIACOSA

*B*runo Giacosa crafts some of the most prestigious Barolo and Barbaresco single vineyard wines in Piedmont and is one of the world's most respected wine producers. His winemaking philosophy combines a respect for tradition and conservative winemaking with the selected use of modern technology to obtain the best expression of each vineyard's terroir. He is convinced that great wines begin in the vineyard with the production of grapes cultivated by experienced growers. This belief pushes him to improve quality with every harvest. In the cellar, the goal is to produce a wine that maintains its identity from vine to bottle, so winemaking methods are therefore traditional and in full respect of the grape's typical characteristics.



2015 BARBERA D'ALBA DOC

Grape variety: Barbera

Vineyards: historic vineyards in Neive and Alba

Exposure: Southwest

Yield: 50 hL/ha

Age of vines: 23-28 years old

Harvest date: 21-23 September 2015

Fermentation and maceration: 14 days in stainless steel vats

Malolactic fermentation: completely developed

Refinement: 14 months in large Botti cask of French oak

Bottling: May 2017

Alcohol: 14.7% vol.

Total acidity: 6.90 g/L

pH: 3.50

Total extract: 30.7 g/L

Sensory analysis:

Expressive aromas of red fruit, black cherry and spice notes are matched with a fresh, lively mouthfeel and delicate acidity on the finish.

Optimal period for consumption: 2017-2023