



Bruno Giacosa

BARBERA D'ALBA 2022

Grape variety: Barbera

Vineyards: vineyards of historical suppliers in Neive and Alba

Exposure: South-West

Yield: 50 hl / hectare

Average age of vines: 32-40 years old

Harvest date: 20th September 2022

Fermentation and maceration: about 20 days in stainless steel vats

Malolactic fermentation: completely developed

Refinement: 14 months in oak barrels

Bottling: May 2024

Bottles produced: 25.500

Alcohol = 15.00% vol.

Total acidity = 6.30 g/L

pH = 3.40

Total extract = 30.00 g/L

Sensory analysis:

Intense ruby red color. The nose is extremely typical to the variety with notes of cherries and little fruits of the forest. The palate also follows the characteristics typical to Barbera with a good overall balance.

Optimal period for consumption: 2023-2038