



*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:** 20<sup>th</sup> 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