



Bruno Giacosa

BARBERA D'ALBA 2022 (FALLETTO)

Grape variety: Barbera

Vineyards: Falletto subarea of Serralunga d'Alba

Exposure: South-West

Yield: 50 hl / hectare

Harvest date: 22th September 2022

Fermentation and maceration: around 20 days in stainless steel vats

Malolactic fermentation: completely developed

Refinement: 14 months in French oak barrel

Bottling: May 2024

Bottles produced: 3600

Alcohol = 15.50% vol.

Total acidity = 5,80 g/L

pH = 3.62

Total extract = 30.50 g/L

Sensory analysis:

Intense ruby red color. The nose is intense and complex with fruity notes of cherries and plums. The palate also follows the characteristics typical to Barbera, it is full-bodied with a great balance.

Optimal period for consumption: 2024-2042