

20
22GIACOSA FRATELLI
Barbera d'Alba Bussia

DENOMINAZIONE DI ORIGINE CONTROLLATA

 **CATEGORY:** Bold Reds


Pack Size: 12/750ml
UPC: 8003738100303

OVERVIEW

Giacosa Fratelli is a fourth generation family-run winery in the heart of Neive, Piedmont, passed down from father to son, brother to cousins. In 1895 Giuseppe Giacosa was a sharecropper, alongside his brothers, working the land in the hills of Langhe. He dreamed of owning a winery in the hills they were working and heard of one for sale however was a price the brothers could never afford. That night he dreamed of numbers and woke up to play them in the lottery. Fortune smiled upon Giuseppe and, with his winnings he bought the wine cellar. Today the winery continues to stand for what the family has always focused on for over 100 years - the naturalness of the land, sustainability of the winery, and quality of these amazing wines.

VINTAGE

RAINFALL: 23.6 inches/year. Below average.
BLOOM: Beginning of June
WEATHER: Hot & dry vintage with no rain during the season.
HARVEST: 09/15/2022
GRAPES: Average Brix 23.7

SITE

Located in the sub-area of Bussia in the grounds of Cascina Canavere in Monforte d'Alba (the heart of the Barolo production area). South-east oriented. Guyot cultivation.
ELEVATION: 1240-1345 ft
SOILS: Marine sedimentation and muddy currents on marlstone, rich in iron.
VINES: 2 hectares | Average age of vines: 40 years
YIELDS: 8 tons per hectare

**100% Barbera d'Alba
Bussia**

Nieve, Piedmont, Italy

14.5% Alc. by Vol.

Organically Produced

91 pts - James Suckling

RECENT PRESS

2019 **90 pts** - Wine Advocate
2018 **91 pts** - Wine Advocate

**TASTING NOTES**

Fruity and savory. This red is packed with ripe fruits and floral hints. Medium bodied with a lively finish that is ready to drink now.

PAIRING SUGGESTIONS

A perfect match with legume soups, roasted or braised meats, pork, poultry or spicy cheeses.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Grapes are harvested by hand. Fermentation with the skins on in stainless steel for 30 days.
BARRELS: 10 months in large casks.
AGING: Aged in large casks (60hl) for 8 to 12 months. A wine that can mature for several years.
PH: 3.57 | **TA:** 5.8