

20
23GIACOSA FRATELLI
Barbera d'Alba Bussia

DENOMINAZIONE DI ORIGINE CONTROLLATA

 **CATEGORY:** Bold Reds**Pack Size:** 12/750ml
UPC: 8003738100303**OVERVIEW**

Most producers with Barbera planted in the grand cru "Bussia" vineyard would promptly rip it out and plant Nebbiolo. Owing to their deep roots in the region, Giacosa Fratelli has kept the planting to create one of the most complex and terroir-driven Barberas you will ever taste.

VINTAGE

RAINFALL: 20 inches/year. Below average.
BLOOM: Beginning of June
WEATHER: Hot & dry vintage with no rain during the season.
HARVEST: 26/09/2023
GRAPES: Average Brix 19.8

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.

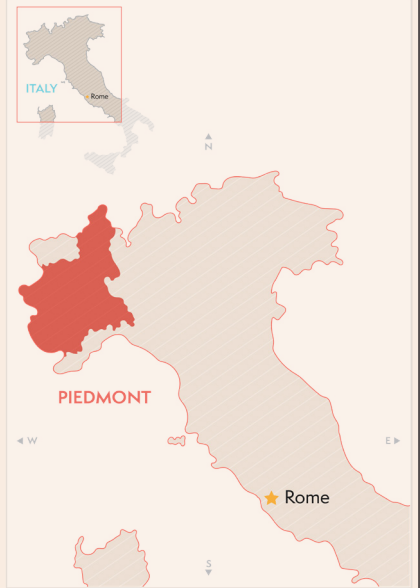
ELEVATION: 1240-1345 ft
SOILS: Marine sedimentation and muddy currents on marlstone, rich in iron.
VINES: 2 hectares | Average age of vines: 40 years
YIELDS: 8 tons per hectare

100% Barbera d'Alba
Bussia, Nieve, Piedmont, Italy
13.5% Alc. by Vol.
Organically Produced

Newly Released Vintage
Press Scores Coming Soon

RECENT PRESS

2022 **91 pts** - James Suckling
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
BOTTLING DATE: 25/07/2024