

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