

BRUNO GIACOSA

One of the legendary winemakers of the world, Bruno Giacosa crafted the most prestigious single-vineyard Barolo and Barbaresco wines during a career that spanned nearly eight decades. He joined the family business at the age of 15, representing the third generation of his Langhe winemaking family. Giacosa's unfailing pursuit of perfection, his unrivaled palate and his intimate knowledge of vineyards in the Langhe quickly drew recognition and helped establish Piedmont as a leading wine region. In 1980, Giacosa began to acquire prime parcels in Serralunga d'Alba, La Morra and Barbaresco to produce wines that are rightly regarded as the finest expressions of Nebbiolo. His legacy rests with daughter Bruna, who continues to uphold her father's winemaking philosophy to respect traditional techniques while using the best of modern technology. The goal is for each distinguished site to produce articulate, unique wines.



2017 BARBERA D'ALBA DOC

Grape variety: Barbera

Vineyards: Neive and Alba

Exposure: Southwest

Yield: 50 hL/ha

Age of vines: 26-31 years old

Harvest date: 16-18 September 2017

Fermentation and maceration: 15 days in stainless steel vats

Malolactic fermentation: completely developed

Refinement: 14 months in large Botti cask of French oak

Bottling: May 2019

Alcohol: 15.2% vol.

Total acidity: 6.5 g/L

pH: 3.43

Total extract: 29.5 g/L

Sensory analysis:

Intense ruby red color. Expressive aromas typical of Barbera with cherry and forest fruit notes matched with a balanced, lively mouthfeel and acidic freshness on the finish.

Optimal period for consumption: 2019-2028