



*Bruno Giacosa*  
*Vini e Spumanti*

**BARBERA D'ALBA 2010**

Grape variety: Barbera

Vineyards: select vineyards from traditional winegrowers

Exposure: Southwest

Yield: 50 hl /hectare

Age of vines: 20 years

Harvest date: 8 October 2010

Fermentation and maceration: 10 days in stainless steel vats

Malolactic fermentation: completely developed

Refinement: 12 months in barrel + 3 months in bottle

Bottling: March 2012

Bottles produced: 13,450 bottles 0.75 lt.

Alcohol: 13.0% vol.

Total acidity: 5.65 g/L

pH: 3.52

Total extract: 25 g/L

Sensory analysis:

Red ruby color. The bouquet presents mature red fruit notes. On the palate, it is fresh, harmonious, with pleasant acidity.

Optimal period for consumption: 2012-2014