

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 5th-generation family-run, Piedmont winery founded in 1895 by sharecropper Giuseppe Giacosa, who bought their Neive winery after winning the Italian lottery. The family farms 50 hectares of vines across Piedmont including Monforte d'Alba and Castiglione Falletto in Barolo and Neive in Barbaresco. The family, including next generation twin brothers Mauro and Alessandro, deeply believe in reducing their consumption and carbon emissions. They work sustainably in the vineyard and winery - soon to be a zero emissions facility - to preserve the terroir and history of these traditional Piemonte 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 Advocate2018 **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