



Giacosa Fratelli

BARBERA D'ALBA 'BUSSIA' DOC

The Barbera grapes for this wine are grown organically in the sub-area of Bussia (*Busije* in Piedmont dialect), in the grounds of Cascina Canavere in Monforte d'Alba (the heart of the Barolo production area). Barbera is one of the most beloved varieties in Piedmont and the most widely planted. Due to its natural freshness and high acidity, Barbera is a perfect match to food and extremely versatile at the table.

Intense ruby red. A subtle oak ageing enhances complexity while maintaining the fruity aromas of black currant and berries, notes of spices and tobacco which mingle well in this elegant red. Balanced and expressive, with characteristic Barbera acidity which will ensure enjoyment for several years. Pair with a variety of dishes such as cold cuts, pasta, legume soups, roasted or braised meat, pork, stuffed poultry, and spicy cheeses.

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| GRAPE | 100% Barbera |
| LOCATION OF VINEYARDS | Bussia, within the grounds of Cascina Canavere in Monforte d'Alba |
| ORIENTATION | North-East |
| ALTITUDE | 380-410 meters above sea level |
| TYPE OF PLANTING | Organic, not certified |
| SOIL | Marine sedimentation and muddy currents on marlstone, rich in iron. |
| VINIFICATION | Grapes are harvested by hand. Fermentation with the skins, aged in large casks (60hl) for 8 to 12 months. |
| ALCOHOL CONTENT | 12.5% |
| TOTAL PRODUCTION | 30,000 bottles |
| OENOLOGIST | Maurizio Giacosa |



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