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| WINERY | Giacosa Fratelli |
| WINE | Barbera d'Alba DOC 'Bussia' |
| REGION | Piemonte |
| VARIETAL | 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 & AGING | Grapes are harvested by hand. Fermentation with the skins, aged in large casks (60hl) for 8 to 12 months. |
| ALCOHOL CONTENT | 13% |
| TOTAL PRODUCTION | 30,000 bottles |
| OENOLOGIST | Maurizio Giacosa |

TASTING NOTES

Made with 100% organically-grown Barbera grapes, sourced from the historic Bussia vineyard in Monforte d'Alba. Intense ruby red. A subtle oak ageing enhances complexity while maintaining the fruity aromas, notes of spices and tobacco. Balanced and expressive, with characteristic Barbera acidity which will pair with a variety of dishes such as cold cuts, pasta, legume soups, roasted or braised meat, pork, stuffed poultry, and spicy cheeses.

ABOUT THE WINERY

The Giacosa Fratelli winery is located in Neive, in the heart of the Langhe region. Founded by Giuseppe Giacosa in 1895, the winery was later expanded by his son Leone, who devoted all his time to improving the vinification and aging techniques of the Langhe's typical wines. After 1960, Leone turned the business over to his sons, Valerio and Renzo (the actual 'fratelli' in the winery name), who further expanded and acquired cru vineyards like Bussia (Barolo) and Basarin (Barbaresco). Currently, the winery is run by Maurizio and Paolo Giacosa (Valerio and Renzo's sons) who manage some 50ha of vineyards with a yearly production of approx. 800,000 bottles.

The secret for producing fine wines lies in the land and Giacosa has given a green approach by installing solar panels for energy, managing and channelling rain water, eliminating pesticides and herbicides, using grape skins for fertilization. In the wine cellar, technology and innovation work alongside traditional techniques, allowing Giacosa to produce a distinct range of wines, at great value and outstanding quality.

www.giacosa.it