

# GIACOSA FRATELLI

BARBERA D'ALBA BUSSIA 2015

91

JAMESSUCKLING.COM — OCT 2017

*"Fresh and vibrant aromas of blueberries, brambles and some light stemminess with hints of balsamic. Medium body, medium to high acidity and a pretty finish." - J.S.*

Made with 100% organically-grown Barbera grapes, sourced from the historic Bussia vineyard in Monforte d'Alba. The characteristic Barbera acidity will pair with cold cuts, pasta, legume soups, roasted or braised meat, pork, stuffed poultry, and spicy cheeses.



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