



Giacosa Fratelli



Barbera d'Alba Madonna Como

Denomination of Controlled Origin

Inspiring to the style of long ago, the grapes grown in our vineyards of Madonna Como in Alba are fermented with autoctonous yeasts, macerating for over three weeks, then matured in 30 hectolitre casks.

Thus obtaining a characteristic wine, with extreme olfactory peculiarities, while its marked acid complexity is divine on the palate. Suited to lengthy ageing.

Vine species: Barbera.

Colour: intense ruby red.

Bouquet: winery, intense, and fruity.

Taste: dry, fresh on the palate given its acidity; with age it improves and harmonises its characteristics.

Min. alcoholic strength: 12,5% vol.

Ageing: wine which improves even in the bottle where it can mature to its best advantage for several years.

Store: bottle horizontally, in a dark room and away from sudden temperature changes.

Serve: between 16°C and 18°C. Excellent with austere dishes of game, with roasts, pork meat, boiled meats, and spicy cheeses.



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