



Giacosa Fratelli



Barbera d'Alba Bussia

Denomination of Controlled Origin

The grapes for this wine are grown in the subarea of Bussia, in the grounds of Cascina Canavere in the Commune of Monforte. Fermented with the skins this wine matures for a year in 60 hectolitre casks.

The ruby red colour, fresh scents of fruit and pastries, consistent and full-bodied taste makes this wine refined and elegant.

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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