



Giacosa Fratelli



Barbera d'Alba

Denomination of Controlled Origin

The most cultivated and known vine species in Piedmont. Almost certainly originating from the Monferrat hills, but very widespread throughout the Alba area during the last century. The vine is vigorous, productive, and versatile: often requiring special attention to contain its exuberance.

Considered a superior wine, Barbera d'Alba has organoleptic characteristics considerably different as regards the area of origin of the grapes, characteristics enhanced and completed by its subsequent maturing.

Vine species: Barbera.

Colour: intense ruby red.

Bouquet: winey, 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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