



*Giacosa Fratelli*



## Barbera d'Alba Maria Gioana

Denomination of Controlled Origin

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Some of the best Barbera grapes grown in our vineyards in Canavere, Madonna Como, and Bordini are made into wine separately and matured in small French oak casks. The wine then spends several months in the bottle, where the notable characteristics are completed, harmonised, and enhanced.

The lengthy ageing in the bottle is an unsurpassable guarantee. The name of this wine originates from an old local Piedmont song, which tells of a lady, Maria Gioana to be precise, who liked to drink wine and by doing so all her misfortunes were cured without the need for a doctor.

**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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