

GIOSO BARBERA D'ALBA  
2018

In an early-drinking style, somewhat reminiscent of Beaujolais Nouveau, this fits the bill with raspberries, citrus and red cherries. Light to medium body, easy tannins and a fun finish. Drink now.



BARBERA  
ALBA DOC



GRAPE VARIETIES  
100% Barbera  
ALCOHOL BY VOLUME  
14%

VINEYARDS & TERROIR

**Region** Piemonte – Castiglione Falletto, Serralunga d'Alba  
**Climate** Mild with good thermal excursion  
**Altitude** 250-300 meters a.s.l. - hilly  
**Soil** Calcareous and clayey

APPEARANCE

Bright ruby red color, with garnet highlights that grow more evident as the years go by.

OLFACTORY and GUSTATORY

Delicate but intense. Full and lingering aromas. Warm harmonic complexity.

FOOD PAIRINGS

Widely pairable with any not to spicy food. Loves soft or fresh cheese, snacks, cold cuts but also crustaceous.

AGRONOMIC - VINEYARD

Low impact practice, with low yield. Grapes are handpicked in specific selected fields and immediately gently processed.

WINEMAKING - CELLAR

Long submerged-cap maceration for 2 weeks (according to the vintage) in stainless steel vats. Maturation in stainless tanks for 6 months then few more months of refinement in bottle.

REFINEMENT

Stainless steel vats – 6 months  
Bottle – 3 months min.