



giornata

2021 Barbera

Inspired by Italy - Crafted in California

BARBERA: Barbera is a variety that hails from Piedmont in the Northwest corner of Italy. Although packed with character, it often plays "second fiddle" to the more noble and pensive Nebbiolo of the same region. Filled with zest and juiciness, Barbera grapes yield a wine that satisfies much of northern Italy's thirst for a delicious daily drinker. Our goal with the variety is to craft a light-bodied wine that is at once pleasurable but also intriguing. In order to achieve this, we encourage relatively high yields in the vineyard and age the resulting wine for only a few months before bottling in late Winter or early Spring. This captures the exuberant, juicy and fresh fruit character of perfectly ripe Barbera.

TASTING NOTES: Aromas of mixed berry yogurt, olallieberry pie, bubblegum and creme de cassis. This Barbera is low in tannin, light-bodied, and has zippy acidity. The palate showcases tart blackberries, strawberry pith, pink-peppercorn and Greek yogurt.

REGION: Central Coast **AVA:** Paso Robles **DISTRICT:** Adelaida

VINEYARD: Panache

ALTITUDE: 1150 Feet

SOILS: Silty clay loam

VARIETIES: Barbera 100%

FARMING: Sustainable without certification

HARVEST DATES: 10.4.21

YEASTS: Native

FERMENTATION & ELEVAGE: Fermentors, Neutral French & Slovenian Oak, Stainless Steel

ALCOHOL: 13.0%

ANNUAL PRODUCTION: 352 Cases



Produced & Bottled by Giornata Wines

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