



giornata

2022 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.

WINEMAKING: After a vineyard sort, our Barbera is destemmed and left to ferment naturally and pressed right when dry. The resulting wine is aged in Stainless Steel for a short time and bottled young to preserve the freshness and vibrancy inherent in the grape.

TASTING NOTES: Aroma of rosemary, seared meat, road dust and jolly rancher. On the palate, sour cherry, white pepper, fennel with a dusty and rustic texture.

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

VINEYARD: Creston Hills

ALTITUDE: 1150 Feet

SOILS: Silty clay loam

VARIETIES: Barbera 100%

FARMING: Sustainable without certification

HARVEST DATES: 10.6.2022

YEASTS: Native

FERMENTATION: Fermentors, Partial Carbonic Maceration

ELEVAGE: Neutral Oak, Stainless Steel

ALCOHOL: 12.0%

ANNUAL PRODUCTION: 317 Cases



Produced & Bottled by Giornata Wines

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