



giornata

2023 Barbera

Inspired by Italy - Crafted in California

BARBERA: Barbera is a variety that hails from the same area of Barolo in northern Italy. Filled with zest and juiciness, Barbera grapes yield a wine that satisfies much of northern Italy's thirst for a delicious daily drinker vs. the much more serious and age-worthy nebbiolo. With this we craft a light-bodied wine that is at once pleasurable, chillable and quaffable.

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

TASTING NOTE: The nose has raspberry, nutmeg, red licorice, mixed berry yogurt and white pepper. On the palate you can find tart blackberries, sour cherry, star anise, bright acidity and pleasing minerality. Pair with a meatball sub or your classic roasted chicken.

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

VINEYARD: FARMING: SOILS:

Creston Hills – Organic Without Certification – Clay loam, weather bedrock Beato ——— Sustainable ——— Sandy calcareous clay loam

VARIETIES: Barbera 100%

HARVEST DATES: 10/20, 10/11

YEASTS: Native

FERMENTATION: Macrobin

ELEVAGE: Stainless steel tanks and barrels

ALCOHOL: 13%

ANNUAL PRODUCTION: 312 cases



Produced & Bottled by Giornata Wines
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