Langhe Nebbiolo, DOC, 2022 Giacomo Barbero



The Barbero family winery was started in the late 1800's by Giacomo's grandfather, Giorgio. That winery grew into a larger enterprise, where Giacomo learned the skills for winemaking from his father. In 2015, Giacomo started his own, separate winery on a small 7 acre plot of land. Since then he has acquired addtrional land to continue his passion for bringing the true essence of the Piemontese grapes to his wines.

The Langhe Nebbiolo is produced solely in steel and glass, to preserve the true character of the wine.

"Creating wine with the essence of the land, environmental responsibility, and intent."

Tasting Notes

Rich scents of berry and spice swirl with rose and violet on the nose. Elegant tannins and acidity harmonize in this dry, ruby-red wine.

Region: Piedmont Classification: DOC Area of Production: Roero Grape Variety: 100% Nebbiolo Soil: 30% Sand – 70% Marl (Clay/Limestone) Average Age of Vines: 6 years Trellising System: Guyot Production per Acre: 5.1 tons Vinification: Stainless steel Total Acidity: 4.95 g/l Residual Sugar: 0.4 g/l PH: 3.30 Alcohol: 14% Total Cases Produced: 580



