

BARBARESCO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 1.6 ha

Soil composition: calcareous and clayish with streaks of marl under the surface

Training method: Guyot

Elevation: 1310 ft a.s.l.

Vines/ha: 5,000 vines/ha

Exposure: South-West

Vines age: 65/25 years

Harvest time: end of September/beginning of October

First vintage: 2004

Production: 11,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo

Fermentation

Container: stainless steel tanks

Length: 10-12 days

Temperature: 79-82 °F

Maceration

Technique: on the skins with frequent pumping over

Length: 40-50 days

Aging

Container: 25 hl barrels

Wood: 70% French and 30% Slavonian oak

Length: 24 months

In bottle: 8-10 months



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: 5.46 g/l

Acidity: 0.9 g/l

Dry extract: 30 g/l



FOOD PAIRINGS

Excellent with elaborate first courses, especially those with meat sauces, truffles, or porcini mushrooms.

Ideal with roasted and braised meats, white meats, game, and aged or strong cheeses.



TASTING NOTE

Intense ruby-red color.

Complex nose with notes of wild berries, black cherry, and licorice, complemented by light spices and vanilla acquired during wood aging.

Typically austere on the palate, yet warm and embracing, with extraordinary persistence and freshness on the finish.

PRODUCER PROFILE

Estate owned by: Rapalino family

Winemaker: Enzo Rapalino

Total land under vine: 7 ha

Winery production: 45,000 bottles

Region: Piedmont (Italy)



La Ganghija
ENZO RAPALINO

