

GIACOSA BARBARESCO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 0.5 ha
Soil composition: calcareous and clayish with sandy streaks
Training method: Guyot
Elevation: 1345 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: South-West
Vines age: 71 years
Harvest time: beginning of October
First vintage: 2015
Production: 3,300 bottles



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo
Fermentation

Container: stainless steel tanks
Lenght: 10-12 days
Temperature: 79-82 °F

Maceration

Technique: on the skins with manual punching down
Lenght: 60 days

Aging

Container: 25 hl cask
Wood: French oak
Length: 24 months
In bottle: 8-10 months



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: 5.52 g/l
Acidity: 0.7 g/l
Dry extract: 31 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 with garnet hues. The nose is very intense and rich, with aromas of ripe red fruits, such as cherry and currant, along with sweet spices and light tobacco. Warm, full-bodied on the palate, with great balance, pleasant minerality, and a long, fruity and spicy 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)

