

RABAJÀ

BARBARESCO RISERVA DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 3.9 ha
Green Status: conventional
Soil composition: clayey-calcareous with veins of sand
Training method: Guyot
Elevation: 787-984 ft a.s.l.
Vines/ha: 3,000 vines/ha
Exposure: South-West
Vines age: 7-60 years
Harvest time: beginning of October
First vintage: 1970
Production: 18,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo
Fermentation
Container: stainless steel tanks
Length: 28 days on the skins
Temperature: 86 °F
Malolactic fermentation: yes
Aging
Container: large oak casks
Wood: French oak
Length: 30 months
In bottle: 9 months



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: <1.0 g/l
Acidity: 5.6 g/l
Dry extract: 28 g/l



FOOD PAIRINGS

Pasta and risotto, white and red meats, game.



TASTING NOTE

Wine of great complexity and elegance, with intense aromas, fragrant fruit, and an enveloping body.

PRODUCER PROFILE

Estate owned by: cooperative
Winemaker: Fabio Accomasso
Total land under vine: 120 ha
Winery production: 620,000 bts
Region: Piedmont (Italy)

