# LA GANGHIJA

### GIACOSA BARBARESCO DOCG

This Barbaresco comes from the oldest La Ganghija Nebbiolo vineyard, planted in the Giacosa cru in 1952. The soil here is very rich in marl and clay, contributing to very structured wines with thick tannins. A traditional winemaking technique (long maceration on the skins, and manual punching down) is able to develop a classic, balanced and elegant wine, with a long aging potential of at least 20-30 years. Giacosa is also the fraction of the Treiso village where the Rapalino family comes from.

## TASTING NOTE



Intense ruby red color with garnet hues. The nose is very intense and rich, with aromas of ripe red fruits, like cherry and currant, together with sweet spices and light tobacco. Warm, full-bodied on the palate, with great balance, pleasant minerality, and a long fruity and spicy finish







#### FOOD PAIRINGS

Excellent with elaborate first courses, especially with meat sauce, truffles, or porcini mushrooms. Ideal with roasted and braised meat, white meat, game, and aged or strong cheeses.



#### **VINEYARD & PRODUCTION INFO**

Vineyard location: Giacosa single vineyard

Vineyard size: 0,6 Ha

Soil composition: calcareous and clayish with sandy streaks

Training method: Guyot Elevation: 410 m asl Vines/hectare: 5.000/Ha **Exposure:** Southwest

Vine age: 71 y, planted in 1952 Harvest time: beginning of October

First vintage: 2015 Production: 3.300



#### WINEMAKING & AGING

Varietal composition: 100% Nebbiolo

Fermentation container: stainless steel tanks Lenght of fermentation: 10-12 days at 26-28°C

Maceration technique: on the skins for 60 days with

manual punching down

Type of aging container: French oak casks of 25 HI

Length of aging: 24 months

Length of bottle aging: 8-10 months



#### **TECHNICAL DATA**

Alcohol: 14,5 %

Residual sugar: 5,52 g/L

Acidity: 0,7 g/L Dry extract: 31 g/L



#### PRODUCER PROFILE

Estate owned by: Rapalino Family

Winemaker: Enzo Rapalino Total acreage of wine: 7 Ha

Winery production: 45.000 bottles

Region: Piemonte

