



PRODUCER PROFILE

Region: Piemonte

Winemaker: Gianni Testa

Total acreage of vine: 250 Acres

Winery Production: 500,000 bottles

Estate owned by: Co-operative with
52 members

RABAJÀ BARBARESCO RISERVA DOCG

WINE DESCRIPTION

This 12.5 acre vineyard is located where the two ridges of Barbaresco meet. A brother wine to Muncagota, this vineyard has a slightly warmer microclimate. Rabajà enjoys a southwestern exposition that gives the vines access to the sun throughout the afternoon. Considered a quintessential Barbaresco, this wine is well-rounded, exhibiting elegance and power, as well as, tannins and fruit. The first vintage of Rabajà was produced in 1970.

TASTING NOTES

Ruby red color. The bouquet shows red fruit notes. On the palate it is elegant and complex with silky tannins and dark fruit on the finish.

FOOD PAIRING

Pairs well with fresh egg pastas, risottos, white meats, red meats, venison and cheeses.

VINEYARD & PRODUCTION INFO

Location:	Single vineyard Rabajà
Soil composition:	Calcareous limestone with sandy veins
Trellising:	Guyot single
Elevation:	1,050 ft
Yield/Acre:	27 ql
Orientation:	Southwest
First vintage:	1970
Production:	14,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless Steel Tanks at 85° F
Aging container:	Large Oak Casks
Length of aging:	36 Months
Bottle Aging:	6 Months prior to release

ANALYTICAL DATA

Alcohol:	14%
Residual sugar:	>1 g/l
Acidity:	5.78 g/l
Dry extract:	31 g/l

