



PRODUCER PROFILE

Estate owned by:

Rapalino Family

Winemaker: Enzo Rapalino

Total acreage of vine: 7 HA

Winery Production: 45,000 btl

Region: PIEMONTE

GIACOSA BARBARESCO DOCG

WINE DESCRIPTION

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 (fermentation in oak, 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 NOTES

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 PAIRING

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:	0.40 ha
Soil composition:	Calcareous and clayish, with streaks of marl under the surface
Training method:	Guyot
Elevation:	410 m a.s.l.
Vines/hectare:	5,000/ha
Exposure:	Southwest
Age:	66 years (vines planted in 1952)
Harvest time:	Beg. of October
First vintage:	2015
Production:	2,400 bottles

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	French oak barrels of 700 L (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 barrels of 700 L
Length of aging:	24 months
Length of bottle aging:	8-10 months

ANALYTICAL DATA

Alcohol:	14.5 %
Acidity:	5.52 g/L
Res. sugar:	.7 g/L
Dry extract:	31 g/L

