



## PRODUCER PROFILE

**Estate owned by:**  
Rapalino Family  
**Winemaker:** Enzo Rapalino  
**Total acreage of vine:** 7 HA  
**Winery Production:** 45,000 btl  
**Region:** PIEMONTE

## BARBARESCO DOCG

### WINE DESCRIPTION

Located 5 kilometers south of Barbaresco, with vineyards at the highest elevations, Treiso wines tend to be the lightest in body and are principally known for their finesse. La Ganghija Barbaresco vineyards are located in some of the best sites within the Treiso commune: Giacosa cru, giving powerful and structured wines, and Bricco di Treiso and Giacone crus, giving more elegant and balanced wines. La Ganghija Barbaresco has an aging potential of 20-30 years.

### TASTING NOTES

Intense ruby red color. Complex nose offering notes of wild berries, black cherry and licorice combined with light spices and vanilla acquired during the wood aging. Typically austere on the palate, but warm and embracing, with extraordinary persistence and freshness in the finish.

### FOOD PAIRING

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

### VINEYARD & PRODUCTION INFO

Vineyard location:	Giacosa, Bricco di Treiso and Giacone crus (Treiso)
Vineyard size:	1.60 ha
Soil composition:	Calcareous and clayish, with streaks of marl under the surface
Training method:	Guyot
Elevation:	400 m a.s.l.
Vines/hectare:	5,000/ha
Exposure:	Southwest
Age:	Vines planted in 1960, 1965, 1998, 2000
Harvest time:	End of September - Beg. of October
First vintage:	2004
Production:	11,000 bottles

### WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel tanks (10- 12 days at 26-28°C)
Maceration technique:	On the skins for 40- 50 days with frequent pumping over
Type of aging container:	70% French oak, 30% Slavonian oak barrels (25 Hl)
Length of aging:	24 months
Length of bottle aging:	8 - 10 months

### ANALYTICAL DATA

Alcohol:	14.5 %
Acidity:	5.46 g/L
Res. sugar:	0.9 g/L
Dry extract:	30 g/L

