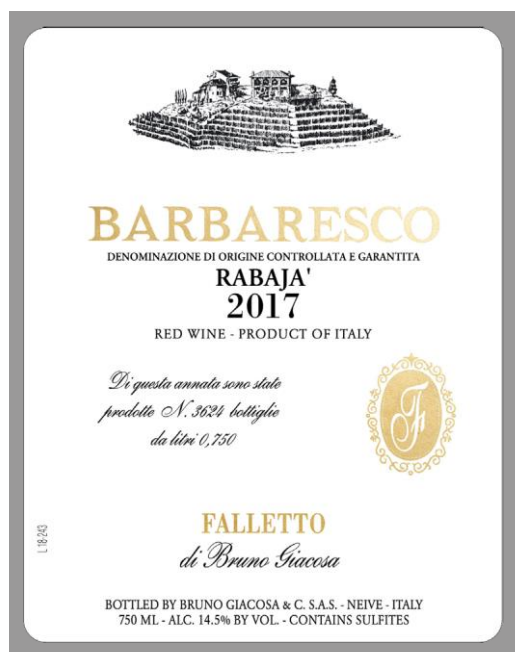


BRUNO GIACOSA

2017 Barbaresco Rabajà

Vintage: The 2017 vintage will be a year to remember for the challenges that growers faced from Mother Nature, namely hot weather and very little rain. Surprisingly, the wines produced do not show any notes of over-ripeness commonly found in a hot year. This balance in the wines is attributed to the stark temperature swings with cool summer nights tempering the hot days. The Barbaresco is fruit-driven with good acidity, and the Barolo is rich and austere.



Grape variety	Nebbiolo
Subarea	Rabajà (village of Barbaresco)
Area	0.6 ha
Vineyard exposure	Southwest
Age of vines	20-24 years old
Soil	Calcareous clay
Vineyard density	4,000 vines per hectare
Yield	45 hL/ha
Harvest date	September 22, 2017
Fermentation and maceration	20 days in stainless steel vats
Malolactic fermentation	completely developed
Refinement	20 months in Botti cask of French oak, 17 months in bottle
Bottling	July 2019
Alcohol	14.5% vol.
Total acidity	5.60 g/L
pH	3.51
Total extract	28.7 g/L
Optimal period for consumption	2021-2045

Sensory analysis

Red garnet color with orange highlights. A complex nose of spice, violets and fresh red fruit aromas leads to a palate that is full bodied, structured and refined with a persistent finish marked by minerality and fine tannins.