

BRUNO GIACOSA

2016 BARBARESCO RABAJA'

Vintage: Created from a balanced growing season and a summer that was never too hot, 2016 will be a vintage to remember for the quality of the wines produced. Low humidity, no heat spikes and perfectly timed rain resulted in one of the latest harvests in the last few years. The Nebbiolo from this year is full-bodied and fragrant, and the Barolos and Barbarescos are grand wines that will only benefit from extended aging. A classic vintage of old times.



Grape variety	Nebbiolo
Subarea	Rabaja' (village of Barbaresco)
Area	0.6 ha
Vineyard exposure	Southwest
Age of vines	20-22 years old
Soil	Calcareous clay
Vineyard density	4,000 vines per hectare
Yield	45 hL/ha
Harvest date	September 24, 2016
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 2018
Alcohol	14.5% vol.
Total acidity	5.40 g/L
pH	3.48
Total extract	28.3 g/L
Optimal period for consumption	2020-2040

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.