

2019 BARBARESCO RABAJÁ

BRUNO GIACOSA

VINTAGE NOTES

Early reports of the 2019 vintage have described it as a classic year. A cold, wet spring slowed vine growth and the persistent rain made rot and disease a threat. However, despite the added risks, the rains gave the soils the much-needed water to survive the summer months. June delivered a fantastic summer with the hot, dry days lasting through to August when a hailstorm broke loose. Good conditions swiftly picked up again and idyllic weather continued into September.



Grape Variety: Nebbiolo

Vineyard: Rabaja' – Village of Barbaresco

Exposure: South - Southwest

Yield: 45 hL/ha

Age of Vines: 24-26 years old

Harvest Date: October 12, 2019

Fermentation and Maceration: 25 days in oak vats

Malolactic Fermentation: Developed

Refinement: 20 months in oak + 17 months in bottle

Bottling: July 2021

Alcohol: 14.5% vol.

Total Acidity: 5.35 g/L

pH: 3.55

Total Extract: 27.5 g/L

Sensory Analysis:

Red garnet color with light orange hints. The bouquet is complex, with spicy notes, violets and fresh red fruit. On the mouth it is structured and full bodied with fine tannins. Excellent persistence.

Optimal period for consumption: 2023-2050