

2020 BARBARESCO RABAJÁ

BRUNO GIACOSA

VINTAGE NOTES

When comparing the 2020 vintage to the previous ones, we can note an early budding which was caused by a mild winter with regular rain and above average temperatures. Subsequently, thanks to a good water supply, due to a well distributed medium intensity of rainfall, and temperatures that reached seasonal averages, the vines were able to develop regularly during all of the phenological phases. All of this allowed a good control of fungal pathogens (oidiums and Peronospora) in the vineyards.

Despite the early budding of the vines, the time of the harvest was in line with other vintages thanks to the excellent climatic conditions during the months of September and October which consisted of a good difference in temperature between daytime and nighttime, allowing the achievement of excellent technological (sugars, acidity, pH) and phenolic (anthocyanins and tannins) maturity.



Grape variety: Nebbiolo

Vineyard: Rabajá (village of Barbaresco)

Exposure: Southwest | **Soil:** Clay-calcareous | **Altitude:** 250m

Yield: 45 hL/ha

Age of vines: 25-27 years old

Harvest date: October 1, 2020

Fermentation and maceration: 25 days in oak vats

Malolactic fermentation: developed

Refinement: 20 months in oak barrels + 17 months in bottle

Bottling: July 2022

Alcohol: 15% vol.

Total acidity: 5.35 g/L

pH: 3.55

Total extract: 27.5 g/L

Sensory analysis:

Red garnet in color. The bouquet is complex with spicy notes, violets, and fresh red fruit. The palate is structured and full-bodied with fine tannins culminating in a persistent finish.

Optimal period for consumption: 2024-2055