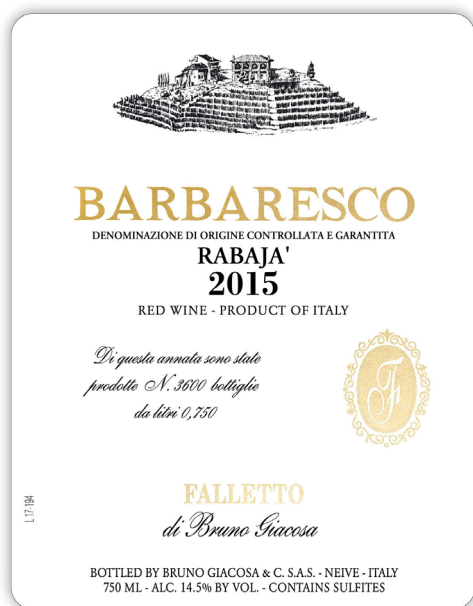


BRUNO GIACOSA

2015 BARBARESCO RABAJÀ

Vintage: This vintage started with an early budding of the vines followed by a normal spring and a very hot summer, especially during the month of July, with temperatures much higher than normal. The wines made from the Nebbiolo grape in this vintage are fragrant and distinctly fruity with a good tannic plot and a medium to high structure.



Grape variety	Nebbiolo
Subarea	Rabajà (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, 2015
Fermentation and maceration	20 days in stainless steel vats
Malolactic fermentation	completely developed
Refinement	20 months in 110hL Botti cask of French oak, 17 months in bottle
Bottling	July 2017
Alcohol	14.50% vol.
Total acidity	5.30 g/L
pH	3.51
Total extract	28.6 g/L
Optimal period for consumption	2019-2032

Sensory analysis

Red garnet color with orange highlights. Violets and fresh red fruit aromas lead to a palate that is full bodied, structured and refined. A persistent finish marked by minerality and fine tannins.