



## PRODUCER PROFILE

Estate owned by: Pier Carlo Cortese  
Winemaker: Pier Carlo Cortese  
Total acreage under vine: 20  
Estate founded: 1971  
Winery production: 5,200 Bottles  
Region: Piemonte  
Country: Italy

## Giuseppe Cortese Rabajà Barbaresco 2016

### WINE DESCRIPTION

This wine is made entirely from Nebbiolo grapes grown in Barbaresco's prestigious Rabajà vineyard, located in the Langhe hills just to the south of Cortese's winery. To achieve the perfect structural balance, the wine is aged for twenty-two months in seasoned Slavonian oak casks, then bottled and cellared for an additional thirteen months.

### TASTING NOTES

Unfiltered to preserve its richness, this remarkably elegant Barbaresco offers concentrated aromas of raspberries, roses, violets, leather and spice. Full-bodied with robust flavor and firm tannins.

### FOOD PAIRING

This Barbaresco pairs well with roasted meat or wild game dishes.

### VINEYARD & PRODUCTION INFO

|                                |                         |
|--------------------------------|-------------------------|
| Production area/appellation:   | Barbaresco DOCG         |
| Vineyard name:                 | The Rabajà vineyard     |
| Vineyard size:                 | 10                      |
| Soil composition:              | Calcareous Clay-Loam    |
| Training method:               | Guyot                   |
| Elevation:                     | 900 feet                |
| Vines/acre:                    | 1,800                   |
| Yield/acre:                    | 2.4 tons                |
| Exposure:                      | Southern / Southwestern |
| Year vineyard planted:         | 1958-1978               |
| Harvest time:                  | October                 |
| First vintage of this wine:    | 1971                    |
| Bottles produced of this wine: | 5,200                   |

### WINEMAKING & AGING

|                                   |                       |
|-----------------------------------|-----------------------|
| Varietal composition:             | 100% Nebbiolo         |
| Fermentation container:           | Stainless steel tanks |
| Length of alcoholic fermentation: | 10 days               |
| Fermentation temperature:         | 84 °F                 |
| Maceration technique:             | Pumpovers             |
| Length of maceration:             | 20-25 days            |
| Malolactic fermentation:          | Yes                   |
| Type of aging container:          | Barrels               |
| Size of aging container:          | 17-26 hL              |
| Age of aging container:           | 5-20 years            |
| Type of oak:                      | Slavonian             |
| Length of aging before bottling:  | 22 months             |
| Length of bottle aging:           | 13 months             |
| Total SO <sub>2</sub> :           | 106 mg/L              |

### ANALYTICAL DATA

|                 |         |
|-----------------|---------|
| Alcohol:        | 14.5%   |
| pH level:       | 3.4     |
| Residual sugar: | 0.5 g/L |
| Acidity:        | 6.1 g/L |