



## Giuseppe Cortese Rabajà Barbaresco 2014

### 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:	17,000

### 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

### PRODUCER PROFILE

Estate owned by: Pier Carlo Cortese  
 Winemaker: Pier Carlo Cortese  
 Total acreage under vine: 20  
 Estate founded: 1971  
 Winery production: 17,000 Bottles  
 Region: Piemonte  
 Country: Italy