



Giuseppe Cortese Rabajà Barbaresco 2001

WINE DESCRIPTION

Made from 100% Nebbiolo grapes grown in the prestigious Rabajà vineyard located in the Langhe hills just below Cortese's winery. To achieve the perfect balance of fruit, tannin, body and acidity, this wine is aged for 18-22 months in new to 15 year old Slovenian barrels, then bottled and cellared for an additional 12 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 firm tannins and a lingering finish, this Barbaresco shows impressive charisma.

FOOD PAIRING

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

VINEYARD & PRODUCTION INFO

Production area/appellation:	Barbaresco DOCG
Vineyard name:	Barbaresco/The Rabajà vineyard
Vineyard size:	8
Soil composition:	Clay and sand
Training method:	Guyot
Elevation:	820 feet
Vines/acre:	2,225
Exposure:	Southern/Southwestern
Year vineyard planted:	1953
Harvest time:	October
First vintage of this wine:	1971

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel tanks
Length of maceration:	20-25 days
Type of aging container:	Barrels
Size of aging container:	1,600-2,500 L
Age of aging container:	New-9 years old
Length of aging before bottling:	18-22 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.5
Residual sugar:	1.4 g/L
Acidity:	5.5 g/L
Dry extract:	29.5 g/L

PRODUCER PROFILE

Estate owned by: Pier Carlo Cortese
 Winemaker: Pier Carlo Cortese
 Total acreage under vine: 20
 Estate founded: 1971
 Region: Piemonte
 Country: Italy