



## 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 Rabaja' Barbaresco Riserva 2016

### WINE DESCRIPTION

This wine is made only in the finest vintages. The grapes are selected from the oldest vines in the prestigious Rabaja' cru. After traditional vinification, the wine is aged for 40 months, and refined for an additional three years in bottle before release. This prolonged aging period ensures the perfect balance of tannins, body, fruit and acidity, resulting in a wine with great personality and refinement.

### TASTING NOTES

Barbaresco Rabaja' Riserva offers an intense and ethereal bouquet of plums, prunes, cinnamon, cocoa, tobacco, leather and spice. Dry, and full-bodied, with robust flavors developing on the palate and unveiling this wine's very solid structure and elegance.

### FOOD PAIRING

Incredibly long-lived, it is recommended with pot roasts, truffles, polenta with ossobuco, and other rich fare.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Barbaresco DOCG
Vineyard name:	Barbaresco/The Rabaja' vineyard
Vineyard size:	10
Soil composition:	Calcareous clay
Training method:	Guyot
Elevation:	900 feet
Vines/acre:	1,800
Yield/acre:	2.4 tons
Exposure:	Southern/Southwestern
Year vineyard planted:	1953
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:	10-12 days
Fermentation temperature:	84 °F
Length of maceration:	20-25 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	1,600-2,500 L
Age of aging container:	New-9 years old
Type of oak:	French and Slavonian oak
Length of aging before bottling:	4 years
Length of bottle aging:	3 years
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
Dry extract:	32.3 g/L