



Barbaresco Docg 2010 Rabajà

Vineyard

The Rabajà vineyard (300 m. a.s.l.), facing south-west, is in the commune of Barbaresco, on parcels 317 (planted in 1974), 320p (planted in 1975), 408 and 409p (both planted in 1990) of land registry map sheet V. The total area is 1.23 hectares, all planted with the Nebbiolo variety. The soil is formed by white earth, with a high chalky clay content, known as the “Marne di Sant’Agata” (30% sand – 55% clay – 15% limestone). From this kind of soil we obtain very elegant and fragrant wines, with a great potential ageing.

Picking and maceration

The grapes are handpicked, sorting only the best bunches and placing them into a 20 kilos baskets. The harvest took place on October 10th 2010. The maceration in “tino” (open top wooden vat) lasted for 40 days, with regular punching down of the cap and, at the end of the alcoholic fermentation, we used the traditional technique of the “submerged cap” to continue with a static maceration.

Ageing

The wine aged for 20 months in large Slavonian oak casks and 2 months in steel tanks, followed by 26 months in the bottle prior to its release on September 2014.

Bottling

The wine was bottled, without any fining nor filtration, on 5th September 2012, with lot no.L12-09.

The 2010 production has been of 3620 Albeisa bottles, 326 half bottles, 154 Magnums and 15 Geroboams.

Tasting notes

Dense garnet red. Opens on pure ripe raspberry notes with mineral, herbaceous and conifer tones. Solid structure with rumbling tannins and long, solid finish.

Analytical data

Alcohol: 14.5% by Vol.

Total acidity: 5.8 g/l

pH: 3.36

Awards

Wine Enthusiast - 93 points

El Mundo Vino 17,5/20

Jancis Robinson 17/20

Vitae (AIS guide): 4 viti (excellent, more than 90 points)

Vintage 2010

That vintage was very particular from a climatic point of view: hard winter with heavy snowfalls, high recorded temperatures in April and May, plenty of rainfall the beginning of the summer, fine weather in August and September. Nebbiolo has responded sublimely this year; ripening checks showed that the sugars continued to accumulate during the second half of August, while the acid profile gradually dropped to very acceptable levels. Ripening of the phenolic components which are essential for ensuring body and ageing capacity has been excellent.



