

AZIENDA AGRICOLA RABAJA'

BRUNO ROCCA



Barbaresco

"Rabajà" DOCG

Nebbiolo 100%, coming from the Rabajà` Cru, in the village of Barbaresco.

Production: 38-40 hl/hectare.

Soil: clay-tuff with marl and limestone. The average age of the vines is around 40-50 years.

Vinification: in stainless steel for 15-18 days.

Maturation: 12-18 months in French oak barrique.

Color: Deep and intense garnet red.

Nose: nose-embracing with scents of sweet wood (vanilla, hazelnut) and buttery notes opening to raspberry and cherry.

Flavour: warm, mouth-filling taste with soft broad tannins, a sumptuous elegant wine, with a long finish recalling the aromas revealed on the nose.