



Barbaresco Riserva Rabajà 2019

Designation: Barbaresco D.O.C.G.

Grape variety: Nebbiolo 100%

The grapes are sourced from the single MGA vineyard “Rabajà” in the municipality of Barbaresco. The 2019 is the first vintage of this Riserva. It is also a return for Vietti, who was already making Rabajà in the 80s. The soil is calcareous-clayey, with south/south-west exposure and an altitude of about 235-315m asl. The average age of the Guyot-cultivated vines is about 51 years and there is a density of approximately 5,200 plants per hectare.

Winemaking: grapes harvested by hand on October 11, 2019. The alcoholic fermentation lasts about 3 weeks in steel tanks in contact with the skins, with regular pumping overs. This times includes the pre- and post-fermentation maceration which takes place with the use of the traditional submerged cap method. Malolactic fermentation is carried out in wood.

Ageing: about 30 months in oak barrels.

Description: intense garnet red color. The nose is rich and delicate. Floral scents such as rosehips and violets, ripe fruits like cherry and sour cherry. On the palate it is fresh and enveloping. The tannins are ripe, soft, silky and well-integrated, donating good structure and great elegance. Very well balanced and refined overall, with a long persistent finish.

