

BARBARESCO RABAJÀ

Average age of productive vines: 45 years.

Exposure: Southwest.

Comune: Barbaresco (Rabajà).

Altitude: 310 mt.

Growing Method: Traditional Guyot. **Grape yield**: 40 quintals per hectare.



Grape variety: 100% Nebbiolo. **Harvest date**: mid-October.

Vinification and fermentation: approximate 40 days in cement cisterns. First 8 days with frequent racking for strong extraction.

During the remaining days the wine rests gently for optimal extraction of noble tannins wich is important for a good development and ageing. Malolactic fermentation and maturation in 30 hl Slavonian wood barrels providing for structure, elegance and characteristics Nebbiolo austerity.

Aging: 30 months in bottles

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