

BARBARESCO RISERVA 'RABAJÀ'

Piedmont, Italy

Produttori del Barbaresco

www.produttoridelbarbaresco.com

Method & Production

In great vintages only, Produttori del Barbaresco produce nine single vineyard Riserva wines. These wines are produced from a selection of grapes sourced from nine historically premium sites within the Barbaresco village; Asili, Montefico, Montestefano, Muncagota, Ovello, Pajè, Pora, Rabajà and Rio Sordo. First released in 1967, they are vinified and aged in exactly the same style in order to show their different personalities at their best and purest form. Vinification: fermentation at 30°C, 32 days of skin contact, malolactic fermentation. Ageing: 36 months in large oak barrels and 9 months in bottle.

Tasting Notes

Complex wine with bright, intense fruit and lively acidity, nice tannic finish.

Food Matching

Fresh egg-pasta dishes, risotto, white and red meat, game, venison and aged cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
PB0920	Barbaresco Riserva 'Rabajà'	Nebbiolo	2020	14.5%	Cork	6x0.75lt	No	No	No	No