

AZIENDA AGRICOLA FALLETTO

di Bruno Giacosa



12057 NEIVE - ITALIA

2014 BARBARESCO RABAJÀ

Vintage: 2014 was a classical year regarding the weather and climatically balanced without any extreme heat or rain. Worthy of taking note is the range in the temperature during the summer nights between daytime highs and nighttime lows, which favored a good accumulation of aromatic notes in the Nebbiolo variety. The wines produced in this vintage are very fine and elegant, with refined fruit aromas and a medium to high structure.



Grape variety	Nebbiolo
Subarea	Rabajà (village of Barbaresco)
Area	0.6 ha
Vineyard exposure	Southwest
Age of vines	19-21 years old
Soil	Calcareous clay
Vineyard density	4,000 vines per hectare
Yield	45 hL/ha
Harvest date	October 8, 2014
Fermentation and maceration	22 days in stainless steel vats
Malolactic fermentation	completely developed
Refinement	18 months in large, 110hL Botti cask of French oak, 16 months in bottle
Bottling	July 2016
Alcohol	14.50% vol.
Total acidity	5.70 g/L
pH	3.49
Total extract	28.9 g/L
Optimal period for consumption	2019-2030

Sensory analysis

Red garnet color with orange highlights. Spice, violets and fresh red fruit aromas lead to a palate that is full bodied, structured and refined. A persistent finish marked by minerality and herbal characteristics.