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## CASTELLO DI VERDUNO BARBARESCO 'RABAJÀ-BAS'

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- Region:** Piedmont, Italy  
**Appellation:** Barbaresco DOCG  
**Village/Vineyard Site:** Barbaresco/Rabajà-Bas  
**Grapes:** 100% Nebbiolo  
**Farming:** Practicing organic  
**Age of vines:** Planted in 1974-1990  
**Altitude, Aspect & Soil Type:** 350 M, W, Marne di Sant'Agata (sand, clay, limestone)  
**Typical Harvest Time:** First half of October  
**Maceration & Fermentation:** 20 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts  
**Aging:** 18 months in large Slavonian botti, 14 months in bottle  
**Finishing:** no fining or filtering  
**Production:** 6,700 bottles annually
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### Notes from Oliver:

The Castello di Verduno, owned by Gabriella Burlotto and Franco Bianco, is a beautiful old building at the top of the village of Verduno, on the edge of the Barolo zone. The Castello di Verduno wine label unites two cellars, one under the castle in the Barolo zone and the other near the famous 'cru' Rabajà, in the Barbaresco area. Wines are produced in Barbaresco and bottled and stored in Verduno.

Rabajà-Bas was formerly a portion of the Rabajà cru, one of the three or four most famous vineyards in Italy. In the 1990's the cru was divided in two, taking a road that separated the two sites into account. Aromas of wild herbs, rose, and red fruit with a mouth-filling texture. Big, but elegant. Will aged gracefully, and will pair wonderfully with risottos, and braised meat dishes.