
CASTELLO DI VERDUNO BARBARESCO 'RABAJÀ'



Region: Piedmont, Italy

Appellation: Barbaresco DOCG

Village/Vineyard Site: Barbaresco/Rabajà

Grapes: 100% Nebbiolo

Farming: Practicing organic

Age of vines: Planted in 1974-1990

Altitude, Aspect & Soil Type: 350 M, SW, Marne di Sant'Agata (sand, clay, limestone)

Typical Harvest Time: First half of October

Maceration & Fermentation: 35 days maceration, controlled low temperature fermentation in large oak vats with indigenous yeasts

Aging: 20 months in large Slavonian botti, 26 months in bottle

Finishing: no fining or filtering

Production: 5,500 bottles annually

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 is one of the three or four most famous vineyards in Italy, and a mouthful of this beautifully made example will show you why. Beautiful medium red color; aromas of red fruits, east-asian spice, tobacco, sandalwood and rose. Substantial mouth-filling texture but not bitter or harsh in the least - big but very elegant. Enjoy with risottos, grilled pork tenderloin, and braised meat dishes.