



PRODUCER PROFILE

Estate owned by: Pier Carlo Cortese
 Winemaker: Pier Carlo Cortese
 Total acreage under vine: 20
 Estate founded: 1971
 Winery production: 10,000 Bottles



Giuseppe Cortese Barbaresco 2017

WINE DESCRIPTION

Today, Cortese is the typical small, family-run winery. Attentive and rigorous care of the estate's vineyards, strict selection of the best clusters, a traditional approach to vinification, and a touch of modern technique are the ingredients that define the unmistakable personality and unique flavors of Cortese's wines. With an unrivaled understanding of the Nebbiolo grape, profound respect and knowledge of the terroir of Barbaresco, and long-held family traditions, Giuseppe Cortese is able to craft some of Piedmont's most exceptional wines.

Contrary to how it may appear when seen from a distance, the Rabajà hill is anything but homogeneous and can be broadly divided into at least two areas. The first bordering on Asili coincides with the picturesque amphitheatre overlooking the Martinenga cru, and mostly enjoys a south-westerly aspect. The second, on the other hand, is more linear and faces due south, though within it there are some evident variations due to marked undulations around the hillside. In both cases, the style of the wine is however richer and bolder than the Asili and Martinenga (although a more uncompromising, mineral character tends to emerge in the second area).

A mid to long fermentation without addition of yeast; 18 months of aging in used slavian oak casks.

TASTING NOTES

This Barbaresco stands out for its harmonious, well-balanced expression, with a luscious floral-scented bouquet, magisterial structure, and lingering taste. At once crisp and elegant, with a succulent mouthfeel this superb classic lends itself to immediate enjoyment or to medium/long-term cellaring.

VINEYARD & PRODUCTION INFO

| | |
|--------------------------------|----------------------|
| Vineyard name: | Rabaja |
| Vineyard size: | 1.5 hectares |
| Soil composition: | calcareous with clay |
| Training method: | guyot |
| Elevation: | 270 mslm feet |
| Exposure: | south/southwest |
| Year vineyard planted: | 1990-2005 |
| Harvest time: | October |
| First vintage of this wine: | 2017 |
| Bottles produced of this wine: | 10,000 |
| Average Wine Age: | 25 years |

WINEMAKING & AGING

| | |
|----------------------------------|------------------|
| Fermentation container: | concrete tanks |
| Maceration technique: | pump over |
| Length of maceration: | 20-25 days days |
| Malolactic fermentation: | yes |
| Fining agent: | none |
| Type of aging container: | oak |
| Size of aging container: | 16-26 hl |
| Age of aging container: | 10-15 years |
| Type of oak: | Slavonian |
| Length of aging before bottling: | 18 months |
| Length of bottle aging: | 7 months minimum |

ANALYTICAL DATA

| | |
|-----------------|------|
| Alcohol: | 14.5 |
| pH level: | 3.5 |
| Residual sugar: | <1 |
| Acidity: | 5.7 |
| Dry extract: | 29.5 |