



R A B A J À



GIUSEPPE  CORTESE®

A Z I E N D A   A G R I C O L A

*Rabajà - Barbaresco*

ENGLISH



From its 8 hectares of vineyards located in the middle of "Rabajà", a historical cru in the Barbaresco area, Azienda Agricola Giuseppe Cortese vinifies and produces high quality wines from three generations.

The Rabajà cru enjoys southwesterly exposure and the very best in terms of microclimate, soil and ripening, creating a product which comprises all the characteristics of a great wine.

Azienda Agricola Cortese wines are produced according to winemaking tradition using the latest technology: wines aged in Slavonian and Allier oak, wines stored in underground cellars at perfectly suitable temperatures in order to maintain the aroma and taste that characterise top quality products.

Recently the family has also opened a panoramic bed & breakfast nestled among the vineyards, these one offers one of the most striking views of the Rabajà.





LANGHE  
CHARDONNAY

**GRAPE VARIETY:** 100% chardonnay  
**SURFACE AREA:** 0.2 hectares in the Trifolera zone, with westerly exposure.  
**PRODUCTION:** approx. 1.200 bottles  
**AGEING:** vinification and ageing for 9/10 months in small French wood barrels (225 L), 40% new and 60% used for the second time. Minimum 6 months of maturing in the bottle before being released for sale.

**TASTING NOTES**  
The maturing of "Scapulin" in small barrels makes the mineral and fruity bouquet intense and complex. It is distinguished by its class and balance.



LANGHE CHARDONNAY  
"SCAPULIN"

**GRAPE VARIETY:** 100% chardonnay  
**SURFACE AREA:** 0.3 hectares in the Trifolera zone, with westerly exposure.  
**PRODUCTION:** approx. 2.500 bottles  
Vinification and storage entirely in stainless steel.  
**AGEING:** 3 months in the bottle before being released for sale.

**TASTING NOTES**  
A wine with great personality and a fresh, fruity and mineral perfume. Dry, intense and sapid flavour. Straw yellow colour.



DOLCETTO  
D'ALBA

**GRAPE VARIETY:** 100% dolcetto  
**SURFACE AREA:** 2 hectares in the Trifolera zone, with westerly exposure.  
**PRODUCTION:** approx. 10.000 bottles  
Vinification and storage exclusively in stainless steel.  
**AGEING:** 3 months in the bottle before being released for sale.

**TASTING NOTES**  
The perfume is pleasantly fruity and intense. Very elegant and velvety with a harmonious and a pleasantly aftertaste, ruby red colour tending towards violet.



BARBERA  
D'ALBA

**GRAPE VARIETY:** 100% barbera  
**SURFACE AREA:** 0.7 hectares in the Trifolera zone, with westerly exposure.  
**PRODUCTION:** approx. 5.000 bottles  
Vinification and storage exclusively in stainless steel.  
**AGEING:** 6 months in the bottle before being released for sale.

**TASTING NOTES**  
Intense and delicate vinous perfume, dry flavour and full body, which mellows with age; deep purplish colour.



BARBERA D'ALBA  
"MORASSINA"

**GRAPE VARIETY:** 100% barbera  
**SURFACE AREA:** 1 hectare in the Trifolera zone (the vineyard's name is Morassina), with south, south-westerly exposure.  
**PRODUCTION:** approx. 6.000 bottles  
**AGEING:** 18 months in small French wood barrels (225 L) 30% new and 70% used for the second and third time. Minimum 6 months of maturing in the bottle before being released for sale.

**TASTING NOTES**  
Intense and velvety vinous perfume. Dry flavour and full body. Deep purplish colour, almost impenetrable red.



LANGHE  
NEBBIOLO

**GRAPE VARIETY:** 100% nebbiolo  
**SURFACE AREA:** 1 hectare in the "Rabajà" zone, with south, south-westerly exposure.  
**PRODUCTION:** approx. 6.000 bottles  
**AGEING:** 12 months in Slavonian and French oak barrels ranging in size from 17 to 25 hectolitres and in age from new to 8/9 years. Minimum 6 months of maturing in the bottle before being released for sale.

**TASTING NOTES**  
Made from grapes grown in the younger vineyards as those used to make our Barbaresco, this wine has all the character and elegance of the great Nebbiolo with its intense yet delicate perfume. Dry, fresh and pleasant flavour with characteristic tannic balance. Garnet red colour.



BARBARESCO  
RABAJÀ

**GRAPE VARIETY:** 100% nebbiolo  
**SURFACE AREA:** 4 hectares in the "Rabajà" zone, with south, south-westerly exposure.  
**PRODUCTION:** approx. 17.000 bottles  
**AGEING:** 20/22 months in Slavonian and French oak barrels ranging in size from 17 to 25 hectolitres and in age from new to 8/9 years. Minimum 10 months of maturing in the bottle before being released for sale.

**TASTING NOTES**  
Barbaresco Rabajà is our most important wine and has an intense and ethereal perfume with fresh notes that evolve into scents of spices, tobacco and brushwood notes as it ages. A dry, full and robust flavour with a rich and harmonious structure; garnet red colour.



BARBARESCO  
RISERVA RABAJÀ

**GRAPE VARIETY:** 100% nebbiolo  
**SURFACE AREA:** 1 hectare in the "Rabajà" zone, with south, south-westerly exposure.  
**PRODUCTION:** approx. 6.000 bottles  
**AGEING:** 40 months in Slavonian and French oak barrels ranging in size from 17 to 25 hectolitres and in age from new to 8/9 years. Minimum 3 years of maturing in the bottle before being released for sale.

**TASTING NOTES**  
This wine is a selection from a small part of Rabajà and is only made in the best, classic years. It has considerable structure, elegance and great capacity for evolution.





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