



Winery Owner(s): The Krause Family

Winemaker:

Eugenio Palumbo

Winery Founded:

1873

Region:

Piedmont

WINE STORY

Rabajà represents one of the most important MGA vineyards in Barbaresco. This historic vineyard sits southwest in an amphitheater above Martinenga, in the commune of Barbaresco. Vietti owns just short of one acre of Rabajà, which they produce only a Barbaresco Riserva. It is a return for Vietti, who was producing Rabajà in the 1980s.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Barbaresco commune	
ELEVATION:	235-315 masl	
SOILS:	Calcareous & clay soil	
TRAINING SYSTEM:	Guyot	
FARMING PRACTICES:	Sustainable	
AGE OF VINES:	51 years old	
YIELD:	52 hectoliters per hectare	
GRAPES:	100% Nebbiolo	
TYPE OF YEAST:	selected yeast	
FERMENTATION:	The alcoholic fermentation lasts about 3 weeks, with the skins	
	and with regular pumpovers. Malolactic fermentation is carried	
	out in wood.	
SECOND FERMENTATION:	N/A	
MALOLACTIC FERMENTATION:	Yes, in oak	
FILTRATION:	No Filtration	
AGING CONTAINER:	Large oak cask	
AGING TIME:	30 months	
BOTTLE AGING TIME:	2 years	
PRODUCTION:	563	
VEGAN:	yes	

TECHNICAL DATA

ALCOHOL:	TOTAL ACIDITY:	
RESIDUAL SUGAR:	EXTRACT:	

