



AZIENDA AGRICOLA
RABAJA' - BARBARESCO

BARBARESCO RABAJÀ 2005

Recensioni e premi - Press and awards

WINE SPECTATOR, The June 18, 2008 – 91 POINTS

Bright aromas of blackberry and strawberry follow through to a full body, with soft tannins and a long, caressing finish. Focused and refined. Best after 2011.

VINUM - 17 PUNKTE - TOP TIPP

Himbeer-und Nougataromen prägen die Nase; am Gaumen saftig, die Saure ist spürbar, die Gerbstoffe wirken robust. Besitzt Eleganz, sollte aber unbedingt noch reifen.

Vino di eccellenza premiato con la CORONA dalla guida VINIBUONI D'ITALIA 2009 in collaborazione con Touring Club Italiano

WINE ADVOCATE ISSUE - 179/October 31, 2008 by Antonio Galloni - 92 POINTS

“The 2005 Barbaresco Rabajà offers greater freshness and vibrancy than the 2004. I suppose that is not too surprising considering the estate did not produce a Riserva in this vintage so the oldest vines were used in the non-Riserva bottling. Today the wine comes across as rather primary, which just hints of its perfumed fruit making an appearance. The tannins need some time to soften, but this energetic, focused Barbaresco offers tons of quality, and is likely to be one of the vintage’s best kept secrets.”

BEST 100 DELLA GUIDA D'AGATA & COMPARINI AI MIGLIORI VINI D'ITALIA 2009

BARBARESCO: NORTHERN ITALIAN BEAUTIES - 92 POINTS

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WEIN.PUR 6/13

Frische und lebendige Frucht, einladend, saftiger Trinkfluss, etwas schlankere Bauart, dafür elegant und animierend, legt laufend zu, wird immer harmonischer, lebendiges Spiel mit der Frucht, sehr charmant.

VINOUS – June 2016 92 pts

“The 2005 Barbaresco Rabajà is in a very pretty place today where the tannins have softened, but the aromatics and flavors remain quite fresh. Sweet, red berries, flowers, mint and spices meld together nicely throughout. The 2005 is an especially sensual, refined Rabajà built on total class rather than brute power. Piercarlo Cortese gave his 2005 22 months in cask. In 2005, Cortese did not bottle a Riserva, instead all of the fruit went into the straight bottling. The 2005 has enough freshness to drink well for another decade, perhaps longer.”