

Cascina Luisin

Barbaresco Rabaja

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Barbaresco

CEPAGE: 100% Nebbiolo

WINEMAKING: The wine undergoes a long fermentation, including a 90-day submerged-cap fermentation, in old, non-thermoregulated concrete vessels. Maceration on the skins for a significant period, sometimes as long as 90 days, with frequent racking for color extraction.

ALCOHOL BY VOLUME: 14.0%

AGING: Aged in Slavonian oak casks for 36-48 months.

THE STORY

The Minuto family, of which Cascina Luisin's current proprietor Roberto Minuto is the eighth generation, have been producing and selling their own wines since the 1860s, when they would lug demijohns up to the market in Turin via oxcart. Under the guidance of Luigi Minuto, the family began estate-bottling in 1913, becoming one of the two first estates in the zone to do so, and when brothers Mario and Lorenzo (Roberto's grandfather) split their holdings in 1952, Lorenzo retained the original winery, which sits in the middle of the renowned Rabajà cru in Barbaresco. Cascina Luisin produces nervy, expressive, highly traditional wines from some of Barbaresco's greatest sites, releasing only when Roberto and his father deem the wines ready.

THE ADJECTIVES

OVERALL: Elegant & Medium Bodied

AROMAS / FLAVORS: cherry, strawberry, leather, tobacco, oak

MOUThFEEL: Silky & Structured

THE SELLING POINTS

PAIRINGS: mushroom risotto, lamb with porcini, aged parmesan

