

2022

WINE CATALOGUE



RAPALINO



Perfectly healthy and ripe fruit is the essential condition for good wine.

It has been said many times before and we confirm it: *quality wine is made in the vineyard.*

We take care of the delicate part of fermentation with constant and tireless attention, but once the transformation from grape to wine is complete, our intervention is greatly reduced. If we have done a good job in the vineyard and we have taken care of the fermentation well, the specific aromas and characteristics of the grape and of the vintage have become an integral part of what we will find in the glass.

Ageing in wood is a true rest for the wine: we intervene rarely and with a light hand, with a delicate and respectful approach, until the wine is ready to be bottled.

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MOSCATO
D'ASTI DOCG
VIGNA CAMO

ALTA LANGA 1998

THE WINES ▶

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VINIFICATION

Separate white vinification for the two wines, in temperature-controlled steel tanks, the musts are blended before the first fermentation; 6 months on fine lees in steel tanks with weekly batonnage before the second fermentation in the bottle.

TASTING NOTES

Pale straw yellow, crystal clear, fine and persistent bubbles; aromas of white and pink flowers, bergamot, light bread crust. Fresh, full entry, reveals an excellent structure and picks up citrus and white and green pulp fruit, with a long, clean finish.

SUGGESTED PAIRINGS

Ideal as an aperitif, perfect with vegetable and seafood crudités.

MARCO'S NOTE

This is our first sparkling wine, created to celebrate the first 20 years of our company.

DENOMINATION

Alta Langa
DOCG

COLOUR AND TYPE

Bianco; Metodo
Classico Extra
Brut

VARIETAL

Chardonnay
50% - Pinot
Nero 50%

PRODUCTION AREA

Nerviglie, Camo

EXPOSURE

South, South-
East

ALCOHOL CONTENT

13,50%

HARVEST TIME

August

AGING

In bottle on
the lees for 36
months

SERVING TEMPERATURE

8 °C

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METODO CLASSICO MOSCATO ASTI DOCG CIRCA 26

THE WINES ▶

VINIFICATION

First fermentation in stainless steel tanks at controlled temperature to maintain the aromas; 6 months on the fine lees in stainless steel tanks with weekly batonnage before bottling for the second fermentation.

TASTING NOTES

Straw yellow, crystal clear in the glass; floral and complex on the nose, with fine, persistent and elegant bubbles, surprising for its freshness and minerality. Aromatic framework of sage, peach blossom and green apple, vibrant and persistent on tasting, together with the fullness of the bubble and which takes up, on a long and ample finish, the aromatic notes characteristic of the vine.

SUGGESTED PAIRINGS

It is suitable for drinking as an aperitif or with hors d'oeuvres, canapés and elaborate finger food, foie gras and medium mature mountain cheeses.

MARCO'S NOTE

This wine is my brother Claudio's bet; for me, he has already won it.

DENOMINATION

Moscato d'Asti docg

COLOUR AND TYPE

Bianco; Metodo Classico Brut

VARIETAL

Moscato

PRODUCTION AREA

Camo

EXPOSURE

South

ALCOHOL CONTENT

12,50%

HARVEST TIME

August

AGING

In bottle on the lees for 36 months

SERVING TEMPERATURE

8 °C

SERVING TEMPERATURE

Sorì Eroici (Heroic Sorì)



ALTA LANGA ROSÈ INTENZIONE

THE WINES ▶



VINIFICATION

White vinification in stainless steel tanks at controlled temperature; 6 months on fine lees in stainless steel tanks with weekly batonnage before the second fermentation in the bottle.

TASTING NOTES

Very pale pink, the nose is reminiscent of dog rose, currants and field grasses. The taste is fresh, dry, full and long, with a fine and persistent bubble.

SUGGESTED PAIRINGS

Ideal as a more structured aperitif, best accompanied by charcuterie and semi-cured cheeses, pâtés.

MARCO'S NOTE

The honour and pleasure of working pure Pinot Noir under the Alta Langa appellation.

DENOMINATION

Alta Langa
DOCG

COLOUR AND TYPE

Rosato; Metodo
Classico Extra
Brut

VARIETAL

Pinot Nero

PRODUCTION AREA

Camo

EXPOSURE

South

ALCOHOL CONTENT

13,50%

HARVEST TIME

August

AGING

In bottle on
the lees for 36
months

SERVING TEMPERATURE

8 °C



METODO CLASSICO ROSÈ NEBIÒ

THE WINES ▶



VINIFICATION

White vinification in stainless steel tanks at controlled temperature; 6 months on fine lees in stainless steel tanks with weekly batonnage before the second fermentation in the bottle.

TASTING NOTES

Very pale pink, on the nose it has hints of rose petals, ripe red apple, liquorice, field herbs; the drink is clean, fresh, reminiscent of almonds and overripe apples, with a very long finish that keeps the freshness high until the end .

SUGGESTED PAIRINGS

Goes well with artisanal cured meats, elaborate and succulent starters, risotto Milanese style or red spaghetti allo scoglio.

MARCO'S NOTE

I exercised my best patience waiting for this wine to be finally ready for disgorgement.

DENOMINATION

Vino Spumante
di Qualità

COLOUR AND TYPE

Rosato; Metodo
Classico Extra
Brut

VARIETAL

Nebbiolo

PRRODUCTION AREA

Alba

EXPOSURE

South

ALCOHOL CONTENT

13,50%

HARVEST TIME

September

AGING

In bottle on
the lees for 55
months

SERVING TEMPERATURE

8 °C



LANGHE DOC FAVORITA

THE WINES ▶



VINIFICATION

Steel vats at controlled temperature between 15 and 18 °C for a period of about 10 - 12 days.

TASTING NOTES

Greenish yellow in colour, crystal clear, it has herbaceous and surprisingly mineral scents. On the palate it has good freshness, sapidity, balance and aromatic persistence.

SUGGESTED PAIRINGS

Excellent with fish dishes, soups and stews.

MARCO'S NOTE

Favorita is the first white wine I made. Perhaps this is why I am particularly fond of Favorita, a typical white wine from our hills, almost all of which is consumed locally.

DENOMINATION

Langhe DOC Favorita

COLOUR AND TYPE

white; still

VARIETAL

Favorita

PRDUCTION AREA

Alba, Camo, Neviglie

EXPOSURE

South South-East

ALCOHOL CONTENT

13%

HARVEST TIME

September

AGING

it stays 6 months in steel tanks on the fine lees with weekly batonnage

SERVING TEMPERATURE

8-10 °C



LANGHE DOC ARNEIS

THE WINES ▶



VINIFICATION

Steel vats with controlled temperature between 15 and 18 °C for a period of about 10-12 days.

TASTING NOTES

Clear straw yellow in colour, it has notes of peach, violet and iodine on the nose; it has good intensity, complexity and persistence.

SUGGESTED PAIRINGS

Excellent with vegetable dishes and delicately prepared dishes such as baked fish with potatoes, lemon chicken breast and Thai rice.

MARCO'S NOTE

It is the most typical and representative white wine of our area.

DENOMINATION

Langhe DOC
Arneis

COLOUR AND TYPE

white; still

VARIETAL

Arneis

PRRODUCTION AREA

Neviglie

EXPOSURE

South-East

ALCOHOL CONTENT

13,50%

HARVEST TIME

beginning of
September

AGING

6 months in
steel vats on
the fine lees
with weekly
batonnage

SERVING TEMPERATURE

8-10 °C



LANGHE DOC ROSATO

THE WINES ▶



VINIFICATION

The freshly harvested red grapes go straight into the press: the must, which flows down naturally, is used to produce this wine. Vinification then continues in white in temperature-controlled stainless steel tanks.

TASTING NOTES

Pale pink in colour, the bouquet is pleasantly fruity and floral; fresh and savoury on the palate, it is balanced by a pleasant softness.

SUGGESTED PAIRINGS

A very versatile wine, suitable as an aperitif to raw fish dishes, cooked in white or with tomato sauce, fried food, shellfish and medium mature cheeses.

MARCO'S NOTE

This wine is the result of a collaboration with three friends: Vincenzo, Dino and Roberto, after whom the wine is named. A beautiful challenge of balance.

DENOMINATION

Langhe DOC
Rosato

COLOUR AND TYPE

rosé; still

VARIETAL

Nebbiolo

PRODUCTION AREA

Alba

EXPOSURE

South-East

ALCOHOL CONTENT

12,50%

HARVEST TIME

September

AGING

6 months on
fine lees in steel
vats with weekly
batonnage.

SERVING TEMPERATURE

8-10 °C



LANGHE DOC CHARDONNAY

VINIFICATION	Steel vats at a controlled temperature between 15 and 18 °C for a period of about 10-12 days.
TASTING NOTES	Golden yellow in colour, it has elegant notes of hazelnut and vanilla on the nose; the drink is of great intensity, complexity and persistence. A wine of structure and longevity.
SUGGESTED PAIRINGS	Excellent with mushroom and truffle dishes.

DENOMINATION	Langhe DOC Chardonnay
COLOUR AND TYPE	white; still
VARIETAL	Chardonnay
PRDUCTION AREA	Alba, Neviglie
EXPOSURE	South-West
ALCOHOL CONTENT	14,50%
HARVEST TIME	September
AGING	Maturation on fine lees for 12 months in 10 hl oak casks and 5 hl tonneaux with weekly batonnage.
SERVING TEMPERATURE	8-10 °C

MARCO'S NOTE

I think of this wine as a red wine disguised as a white wine... I find in it all the structure and complexity of the Langhe.



DOLCETTO D'ALBA DOC

VINIFICATION

Short maceration to preserve freshness and fruit; alcoholic fermentation for about 10 days at a maximum temperature of 28°C.

TASTING NOTES

Purplish red colour with violet reflections, it has a pleasantly vinous and sapid bouquet; on the palate it has good freshness, sapidity, balance and aromatic persistence.

SUGGESTED PAIRINGS

Typical table wine, excellent throughout the meal, with simple and tasty flavours typical of the Langhe tradition.

DENOMINATION

Dolcetto d'Alba
DOC

COLOUR AND TYPE

red; still

VARIETAL

Dolcetto

PRDUCTION AREA

Neviglie

EXPOSURE

South-East

ALCOHOL CONTENT

13,00%

HARVEST TIME

September

AGING

only in stainless
steel prior to
bottling in the
spring of the
year following
the harvest

SERVING TEMPERATURE

16-18 °C

MARCO'S NOTE

This is the wine that has always been present on the family table, ever since I can remember.



BARBERA D'ALBA DOC LAVAGNA

VINIFICATION

Short maceration to preserve freshness and fruit; alcoholic fermentation for about 10 days at a maximum temperature of 28°C.

TASTING NOTES

Ruby red, sweet nose of cherry and marasca cherry; fresh and slightly spicy on the palate, very fragrant and drinkable.

SUGGESTED PAIRINGS

Excellent with dishes based on fish preserved or cooked in salt.

DENOMINATION

Barbera d'Alba
DOC

COLOUR AND TYPE

red; still

VARIETAL

Barbera

PRODUCTION AREA

Neviglie

EXPOSURE

South-East

ALCOHOL CONTENT

14,00%

HARVEST TIME

mid-September

AGING

eight months in
25 Hl barrels

SERVING TEMPERATURE

16-18 °C

MARCO'S NOTE

This Barbera is my daily wine.



NEBBIOLO D'ALBA DOC LAVAGNA

VINIFICATION

Short maceration to preserve freshness and fruit; alcoholic fermentation for about 10 days at a maximum temperature of 28 °C.

TASTING NOTES

Garnet red, fruity and fresh nose, the taste reminds of small red fruits, inviting thanks to its freshness.

SUGGESTED PAIRINGS

Excellent with grilled meat and fish.

DENOMINATION

Nebbiolo d'Alba
DOC

COLOUR AND TYPE

red; still

VARIETAL

Nebbiolo

PRRODUCTION AREA

Naviglie

EXPOSURE

South-East

ALCOHOL CONTENT

13%

HARVEST TIME

end of
September

AGING

eight months in
25 hl barrels

SERVING TEMPERATURE

16-18 °C

MARCO'S NOTE

The joyful side of Nebbiolo.



LANGHE DOC PINOT NERO

THE WINES ▶



VINIFICATION

Steel vats at controlled temperature max 28 °C, fermentation with maceration for about 10 days.

TASTING NOTES

Garnet red with nuances reminiscent of pomegranate, nose of small red fruits, vanilla, pepper and dog rose; pleasantly persistent.

SUGGESTED PAIRINGS

Excellent with red meat fish dishes.

MARCO'S NOTE

*The challenge of elegance
in the land of power.*

DENOMINATION

Langhe DOC
Pinot Nero

COLOUR AND TYPE

red; still

VARIETAL

Pinot Nero

PRRODUCTION AREA

Camo, Neviglie

EXPOSURE

South-East

ALCOHOL CONTENT

14,00%

HARVEST TIME

mid-September

AGING

24 months in 5
HL tonneaux

SERVING TEMPERATURE

16-18 °C



BARBERA D'ALBA DOC SUPERIORE

VINIFICATION

Steel vats at controlled temperature max 28 °C, fermentation with maceration that varies depending on the year between 15 and 20 days.

TASTING NOTES

Ruby red, full and ripe red fruits on the nose, with spicy notes, which reappear on the palate, supported by varietal freshness and fullness and power of taste. Very long finish, can be left to age for a few years.

SUGGESTED PAIRINGS

Excellent with game dishes and boiled meats.

DENOMINATION

Barbera d'Alba
doc

COLOUR AND TYPE

red; still

VARIETAL

Barbera

PRODUCTION AREA

Neviglie, Trezzo
Tinella

EXPOSURE

South-East

ALCOHOL CONTENT

16,00%

HARVEST TIME

end of
September

AGING

24 months in 5
HI tonneaux

SERVING

TEMPERATURE

16-18 °C

MARCO'S NOTE

*It is satisfying to work with such a generous
and powerful wine.*



LANGHE DOC NEBBIOLO BRICCO MACCHIA

VINIFICATION

Steel vats at controlled temperature max 28 °C, fermentation with maceration that varies depending on the year between 15 and 20 days.

TASTING NOTES

Garnet red, with an explosive and elegant nose, reminiscent of violets and striking for its distinct minerality, as well as a well-balanced freshness and fullness.

SUGGESTED PAIRINGS

Excellent with red meats and long cooked dishes.

DENOMINATION

Nebbiolo d'Alba
DOC

COLOUR AND TYPE

red; still

VARIETAL

Nebbiolo

PRRODUCTION AREA

Neviglie

EXPOSURE

South-East

ALCOHOL CONTENT

14,50%

HARVEST TIME

end of
September

AGING

24 months in 5
HI tonneaux

SERVING TEMPERATURE

16-18 °C

MARCO'S NOTE

*A steep vineyard at high altitudes... a
pleasure to make wine from these grapes.*



LANGHE DOC FREISA

THE WINES ▶



VINIFICATION

Steel vats at controlled temperature max 28 °C, fermentation with maceration that varies depending on the year between 15 and 20 days.

TASTING NOTES

Ruby red with hints of spices characteristic of the variety, which fade into pleasant freshness and minerality; it is a complex wine of great longevity.

SUGGESTED PAIRINGS

Excellent with game, roasts and braised meats.

MARCO'S NOTE

Perhaps of all the wines we produce, this is the most representative of our winery: it directly links the grandfather's generation to ours.

DENOMINATION

Langhe DOC
Freisa

COLOUR AND TYPE

red; still

VARIETAL

Freisa

PRODUCTION AREA

Naviglie

EXPOSURE

South-East

ALCOHOL CONTENT

15,00%

HARVEST TIME

Beginning of
October

AGING

24 months in 5
HL tonneaux

SERVING TEMPERATURE

16-18 °C



BARBARESCO

DOCG

VINIFICATION

Steel vats at controlled temperature max 28 °C, fermentation with maceration that varies depending on the year between 15 and 20 days.

TASTING NOTES

Garnet red, complex and elegant, reminiscent of violets and liquorice, fresh and balanced in the characteristic power of this wine.

SUGGESTED PAIRINGS

Excellent with typical tajarin with meat sauce or rabbit with civet sauce.

DENOMINATION

Barbaresco
DOCG

COLOUR AND TYPE

red; still

VARIETAL

Nebbiolo

PRODUCTION AREA

Vigneti Ferrere
e Giacone,
Treiso

EXPOSURE

South-West

ALCOHOL CONTENT

14,50%

HARVEST TIME

Between
the end of
September and
mid-October

AGING

Tonneaux 5
HI and part
in large 25 HI
casks for 24
months

SERVING TEMPERATURE

16-18 °C

MARCO'S NOTE

The clayey-calcareous soil of the vineyards gives us a long-lived and complex wine.



BARBARESCO DOCG RISERVA SELEZIONE RAPALIN

VINIFICATION

Steel vats at controlled temperature max 28 °C, fermentation with maceration that varies depending on the year between 15 and 20 days.

TASTING NOTES

Garnet red, a wine that immediately shows great complexity, with balsamic, spicy and mineral notes; balanced, intense and persistent on the palate.

SUGGESTED PAIRINGS

Requires succulent dishes such as stews and slow-cooked dishes.

DENOMINATION

Barbaresco
DOCG

COLOUR AND TYPE

red; still

VARIETAL

Nebbiolo

PRODUCTION AREA

Vigneto
Giacone, Treiso

EXPOSURE

South

ALCOHOL CONTENT

15,00%

HARVEST TIME

Between
the end of
September and
mid-October

AGING

three years
in large 25 hl
casks

SERVING TEMPERATURE

16-18 °C

MARCO'S NOTE

This is a special wine, which is only produced in the best years.



MOSCATO D'ASTI DOCG VIGNA CAMO

THE WINES ▶

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VINIFICATION

Steel vats at controlled temperature; typical vinification of Moscato d'Asti.

TASTING NOTES

Brilliant golden colour, on the nose it presents aromas of white fruit, sage, candied fruit; the sip confirms the aromas by adding toasted hazelnut and peach, leaving the mouth fresh and ready for the next sip.

SUGGESTED PAIRINGS

Excellent with typical hazelnut cake and dry pastries, very interesting with blue cheeses.

MARCO'S NOTE

The wine I am closest to... sentimentally and geographically.

DENOMINATION

Moscato d'Asti docg

COLOUR AND TYPE

white; aromatic; fizzy

VARIETAL

Moscato

PRODUCTION AREA

Camo

EXPOSURE

South

ALCOHOL CONTENT

5,50%

HARVEST TIME

Beginning of September

AGING

two months in refrigerated steel tanks

SERVING TEMPERATURE

8 °C

SERVING TEMPERATURE

Heroic Sorì



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The Langhe can offer very different wines, which can be both fresh and quaffable, as well as well-structured and complex.

Some grapes are also very sensitive to climatic conditions: it will therefore be possible to discover a wide range of sensations and aromatic suggestions, different for each vintage.

We work to ensure that all the specific characteristics are well transferred from the grape to the glass, and we hope that in this process “our way” of making wine can be recognised. Our wines do not try to please everyone, but ask to tell their story, directly and without frills, to those who decide to find the time and attention to listen.

Marco Rapalino





2022 CATALOGO VINI

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