

ROAGNA

AZIENDA AGRICOLA I PAGLIERI

Barbaresco Crichtet Pajé

Denominazione di Origine Controllata e Garantita



Philosophy:

this wine is the utmost expression of our winery, it is pure tradition. A half century history places it at the excellence of our wines. It is produced in the greatest vintages only and it gives you superb emotions even opened after 20-30 years. The 1978 vintage is historical and today it is a wine in great shape, the utmost expression of tradition.

Grapes:

nebbiolo 100%
age of vines: at least 55 years
mass selection of vines.

Production area:

the grapes assigned to the production of this wine come from selections made in the very best vintages in a small parcel of land, in vineyard with a Southern, South-Western Exposure in Pajé cru. The qualities of marly-calcareous soil in this area in Barbaresco municipality give a great structure and a stupendous tannic heritage.

Training System:

low Guyot on hills with good slope.

Yield per Hectare:

35 hectoliters.

Harvest Time:

second ten days in October, beginning November.

Vinification:

grapes are hand-picked and winemaking is effected separately; soft pressing with destemming. Fermentation in wood cask. Maceration with submerged cap for 80-100 days, so that the autochthonous characteristics of this vine are extracted. In this period we have the maximum solubilization of the Nebbiolo treasure, its unique tannins and the substances giving the tertiary aromas.

Aging:

on average 8 years in 50-60 hectoliter French and Slavonian oak casks, then in bottle. If properly kept it can live 50 years or longer.

Tasting Notes:

garnet-red color. Rich nose with a clear "goudron" (tarry) aroma, tobacco, spices and white flowers with an excitingly evolving bouquet. Extraordinary escalation of different olfactory sensations. Full, austere and elegant taste with a great structure, consistent with the olfactory sensations.

Food matching:

great structure and elegance suitable for haute cuisine food, this wine can be matched with red meat, stew meat, ripe cheese and pasta. It can be also used as a "vino da meditazione" (meditation wine), to be savored on its own.

Bottle sizes:

0.750 liters, 1.5 liters (occasionally 3 and 5 liters)

How to serve:

Serving temperature: 18°C

We suggest to open the bottle 2 hours earlier than tasting and to pour it in a decanter. To be served in a large burgundy glass.

Notes:

we usually produce this wine two-four times every ten years. Limited number of bottles.