

ROAGNA

AZIENDA AGRICOLA I PAGLIERI

Barbaresco Montefico

Denominazione di Origine Controllata e Garantita



Philosophy:

a very traditional wine reflecting the uniqueness of the terroir in Barbaresco.

Grapes:

nebbiolo 100%
average age of vines: 50 years
mass selection of vines.

Production area:

the grapes assigned to the production of this wine come from vineyard selections with a Southern East exposure in Montefico cru. The qualities of marly-calcareous soil in this area in Barbaresco municipality give a great structure and a very complex tannic heritage. The total surface of our Montefico vineyard is 0.24 Ha.

Training System:

low Guyot on hills with good slope.

Yield per Hectare:

1200 bottles.

Harvest Time:

middle of October.

Vinification:

grapes are hand-picked; soft pressing with destemming. Fermentation in wood casks. Maceration for 70-90 days, so that the autochthonous characteristics of this vine are extracted.

Aging:

4-6 years in medium-sized French and Slavonian oak casks, then in bottle.
If kept properly it can live 50 years or longer.

Tasting Notes:

garnet-red color. Rich nose with a clear aroma of sweet tobacco, wild rose, spices and "goudron" (tarry). Full, austere and elegant taste with a great structure, consistent with the olfactory sensations.

Food matching:

great structure wine to be matched with red meat, stew meat, ripe cheese and pasta. If aged for a long time it can be also served as a "vino da meditazione" (meditation wine).

Bottle sizes:

0.750 liters and 1.5 liters

How to serve:

serving temperature: 18°C
We suggest to open the bottle 2 hours earlier than tasting or to pour it in a decanter.
To be served in a large burgundy glass.