

# ROAGNA

AZIENDA AGRICOLA I PAGLIERI

## Barbaresco Pajé

*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: 35-40 years  
mass selection of vines.

**Production area:**

the grapes assigned to the production of this wine come from vineyard selections 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 very complex tannic heritage.

**Training System:**

low Guyot on hills with good slope.

**Yield per Hectare:**

45-50 hectoliters.

**Harvest Time:**

first 15 days in 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:**

0.375 liters, 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.