

ROAGNA

AZIENDA AGRICOLA I PAGLIERI

Barolo La Rocca e la Pira (Pira)

Denominazione di Origine Controllata e Garantita



Philosophy:

a traditional wine where you can feel the Rocche territory in the noble expression that Nebbiolo can give us.

Grapes:

nebbiolo 100%
average age of vines: 30-35 years
mass selection of vines.

Production area:

the grapes assigned to the production of this wine come from selections of vineyards with a Southern, South-Eastern exposure in the area of Rocche di Castiglione Falletto from the historical Cascina Pira. The qualities of sandy-calcareous soil in this area give a unique tannic heritage with very elegant olfactory sensations.

Training System:

low Guyot on hills with good slope.

Yield per Hectare:

45-50 hectoliters.

Harvest Time:

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 "goudron" (tarry) aroma, tobacco, spices, and white flowers with a constantly-evolving bouquet. Full, austere and elegant taste with a great structure, consistent with the olfactory sensations.

Food matching:

great structure and elegance, this wine can be matched with red meat, stew meat, ripe cheese and pasta. Sometimes it might be served as a "vino da meditazione" (meditation wine).

Bottle sizes:

0.375 liters 0.750 liters 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.