

ROAGNA

AZIENDA AGRICOLA I PAGLIERI

Barolo Riserva La Rocca e la Pira (Pira)

Denominazione di Origine Controllata e Garantita



Philosophy:

a traditional wine produced in the greatest vintages only; it is the essence of our idea of an autochthonous Barolo. It has unique aromas and olfactory elegance, as well as a good harmony.

Grapes:

nebbiolo 100%
age of vines: since 1937
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 a unique tannic heritage with very elegant olfactory sensations.

Training System:

low Guyot on hills with good slope.

Yield per Hectare:

40 hectoliters.

Harvest Time:

second ten days in October and first ten days in November.

Vinification:

grapes are hand-picked and winemaking is effected separately; soft pressing with destemming. Fermentation in wood casks. Maceration for 80-100 days, so that the autochthonous characteristics of this vine are extracted.

Aging:

5-10 years (or longer) 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 , ethereal smell of tobacco, spices and white flowers with a great-evolving bouquet. Important olfactory and retro-olfactory sensations. 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:

0.750 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 or to pour it in a decanter. To be served in a large burgundy glass.