

ROAGNA

AZIENDA AGRICOLA I PAGLIERI

Barolo Vigna Rionda

Denominazione di Origine Controllata e Garantita



Philosophy:

From 2003 to 2006 we worked together with our great friend and farmer Tommaso Canale in this vineyard. Unfortunately now Tommaso, his thoughts, his deep knowledge of each vine, his smile and his laughter, is no longer among us, we can say that it was a great honor to spend afternoons and evenings working and telling peasant stories in his cellar in Serralunga.

Grapes:

nebbiolo 100%
age of vines: 40-60 years.

Production area:

the grapes assigned to the production of this wine come from vineyards in the central area of Vigna Rionda. The origin of the soil goes back to the Tertiary period (Helvetian geological formation); the soil is rich of calcareous deposits, marl, fine sands, sandstone, together with mineral residues. The vineyard has a South-Western exposure, an area safe from the Northern winds thanks to the Castelletto hill.

Training System:

low Guyot on hills with good slope.

Yield per Hectare:

52 hectoliters.

Harvest Time:

Mid October.

Vinification:

grapes are hand-picked; pressing with destemming. Fermentation in wood casks. Maceration for 40-50 days, so that the autochthonous characteristics of this vine are extracted at maximum.

Aging:

2-4 years in medium-sized French and Slavonian oak casks, then in bottle.
If kept properly it can live 50 years or longer.

Tasting Notes:

ruby color with garnet-red shades. Rich nose with a clear "goudron" (tarry) aroma, viola, spices, and red fruits 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 and ripe cheese. Sometimes it might be served as a "vino da meditazione" (meditation wine).

Bottle sizes:

0.750 liters - 1.5 liters - 3 liters - 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.