

# ROAGNA

AZIENDA AGRICOLA I PAGLIERI

## Langhe Rosso

*Denominazione di Origine Controllata*



**Philosophy:**

tradition and innovation; Langhe Rosso represents one of our most important ideas: creating a traditional wine in a young style.

**Grapes:**

Nebbiolo 100%  
Average age of vines: 30 years  
mass selection of vines.

**Production area:**

the grapes assigned to the production of this wine come equally from selections of vineyards with a Southern, South-Eastern exposure in the area of Rocche di Castiglione Falletto from Cascina Pira and from vineyards with a Southern, South-Western exposure in Paje cru.

**Training System:**

low Guyot on hills with good slope.

**Yield per Hectare:**

60 hectoliters.

**Harvest Time:**

end of September and October.

**Vinification:**

grapes are hand-picked; soft pressing with destemming. Temperature-controlled fermentation in wood casks. Maceration for 30-50 days, so that the autochthonous characteristics of this vine are extracted. It is shorter than the other wines so that the result is a "young" and important wine.

**Aging:**

3-4 years in medium-sized French and Slavonia oak casks, then in the bottle.  
If kept properly it has a long life.

**Tasting Notes:**

garnet-red color with ruby shades. Intense nose with a clear "goudron" (tarry) aroma, tobacco, spices and white flowers. Full and elegant taste with a great structure, consistent with the olfactory sensations.

**Food matching:**

thanks to its good structure, this wine can be well matched with complex dishes, first course, roasted or stew meat, as well as medium-ripe cheese, but not too spicy.

**Bottle sizes:**

0.750 liters

**How to serve:**

Serving temperature: 18°C  
We suggest to open the bottle 1 hour earlier than tasting.  
To be served in a large burgundy glass.