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# ROAGNA®

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## Barolo Pira Riserva

DOCG

At Roagna, we have extremely strict parameters for our wine that is labeled RISERVA.

The vineyard must be located within specific historical land of Barolo with really old vines in order to have RISERVA on the label.

**We produce the RISERVA only from that old vines and use submerged cap maceration for 80 – 90 days.**

We then age the wine in large oak barrels for many years, sometimes twice as long as the same wine from the same appellation that is not classified Riserva. This allows the maximum expression of the vineyard in the finished wine.

**The RISERVA is released into the marketplace 10 – 15 years after the vintage** in a very small quantity, often only a few hundred bottles.



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