
ROAGNA®

Barbaresco Pajè

DOCG

The name Pajé is derived from the local dialect, which historically were used to name each parcel of land. Pajé is one of the historic vineyards of the village of Barbaresco and it located in the center of the area planted to vines.

Pajé is particularly rich in calcareous marl soil with a high content of active limestone.

The vineyard covers a total of 1.83 Ha (4.52 Acres) with **unique soil and microclimate**.

The amphitheater of Pajé opens onto the Tanaro river valley which mitigates the cold winters and hot summers. Pajé is a small strip of land facing South West.

The vines for this wine are between 25 and 50 years of age and today the average ages of the vines is over forty years old. The roots are sourced by used the massage wood system by using only clippings that we have pruned from the Paje vineyard.

The harvest takes place in October by hand usually in the morning once the fruit has reached perfect ripeness. Before being made into wine we manually select each berry in order to have perfect fruit.

Fermentation takes place exclusively in large wood casks thanks to a pied de cuve created from our indigenous yeasts. This lasts for ten days and then we use the ancient technique of maceration by splinting the submerged cap process which lasts for at least two months, (60 – 70 days). The wine is then aged in a neutral oak barrel for approximately 5 years.

The production of bottles is limited to less than ten thousand bottles per vintage. We number each bottle on the label.



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