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# ROAGNA®

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## Barbaresco Pajè Vecchie Viti

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 have a minimum age of 50 years**, and today the average age the vines is over 60 years. The roots of each vine are sourced from clippings of vines we prune from only this same piece of land.

We began with another idea in the mid 2000s to produce a very limited edition wine giving a unique expression to this marvelous land by making wine using entirely old vines.

**We harvest the vineyard in October** by hand using small crates once the fruit has reached the moment of perfect ripeness. Before being made into wine, the must pass through two manual selections in order to ensure perfect integrity for each berry.



**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 and a half months, (70- 90 days). The wine is then aged in a neutral oak barrel for approximately 5 years.

**The production of bottles is limited to a couple of thousand bottles per vintage.**

We number each bottle on the label.

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