
ROAGNA®

Barolo Pira Vecchie Viti

DOCG

Pira is a historic vineyard located in the village of Castiglione Falletto and originally owned by the noble family who had a private road that connected the vineyard and the castle hundreds of years ago.

Our vineyard sits on the side of Serralunga d'Alba and Perno and is Southeast facing. Pira contains specific characteristics due to the slow disintegration of the rocks of Castiglione. Our family purchased this vineyard in 1989.

We have 4.88.30 Hectares (12.06 Acres) planted to vines which is **the largest single parcel we own**. The land is protected at the top by the Rocche of Castiglione and downstream from the forest with a stream flowing from Bussia of Monforte d'Alba. The habitat is ideal for our concept of respecting the land and the life of the soil. There are 6 unique micro parcels depending on the composition of the terrain which ranges from limestone marl Roca to blue stone.

The youngest plants for this wine date back to 1937 when planting was done in the old style where the roots of each vine are only regenerated by pruning in the Pira vineyard and then replanting the same clippings from the old vines of Pira using the massale wood system. 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.



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 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 extremely limited, often only about two thousand bottles per vintage.

We number each bottle on the label.

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