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# ROAGNA®

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## Langhe Bianco

DOC

Our vineyard for Langhe Bianco sits next to the fortresses of Barbaresco, facing East, with limestone clay soil and a significant presence of sand.

Our Langhe Bianco is made with **Chardonnay** vines that date back to the mid nineteen-eighties as well as a small percentage of Nebbiolo.

**Harvest takes place in September**, usually in one day, when the fruit has reached perfect physiological maturity. The fruit is placed gently into small containers. Before being made into wine we manually select each berry in order to have perfect fruit.

**Fermentation** last about ten days and takes place exclusively in large wood casks thanks to a pied de cote created from our indigenous yeasts. The wine is then aged in a neutral oak barrel for about two years.

**The production of bottles is limited to no more than six thousand per vintage.**

We number each bottle on the label.



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**ROAGNA - Azienda Agricola i Paglieri**

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