
ROAGNA®

Solea

DOC

The grapes for Solea are sourced from the Pira Vineyard located within the historic village of Castiglione Falletto.

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.

Solea is sourced from the bottom section of the Pira vineyard using **Chardonnay vines that are approximately thirty years old**. Additionally there is a percentage of Nebbiolo added to this white blend.

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 a little more than one thousand bottles per year. We number each bottle on the label.



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