
ROAGNA®

Dolcetto d'Alba

DOC

We make Dolcetto d'Alba using fruit from our Pajé and Carso vineyards.

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 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 name Carso is derived the Piemontese dialect (Cors and it is one of the historic vineyards located within the village of Barbaresco. Carso sits next to the fortresses of Barbaresco, facing East, with limestone clay soil and a significant presence of sand.

The vines for this wine have a minimum of 45 years of age. The roots are sourced by used the massage wood system by using only clippings that we have pruned from the Paje and Carso vineyards respectively.

Harvest takes place in September 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 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 dirovere neutro per circa un anno. process which lasts for at least three months, (90 – 100 days). The wine is then aged in a neutral oak barrel for approximately one year.



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