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# ROAGNA®

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## Barbera d'Alba

DOC

Our Barbera d'Alba wine is produced using fruit from our Pira vineyard.

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. At the top of our vineyard, above our old vine Nebbiolo, sits our old vine Barbera with a total area of 0.34 Hectare (0.84 Acres).

**Harvest takes place at the beginning of October** 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 process which lasts for at least two and a half months, (70 – 80 days). The wine is then aged in a neutral oak barrel for approximately five years.

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



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