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# ROAGNA®

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## Langhe Rosso

DOC

We make Langhe Rosso from our young vines planted in the Paje and Pira 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.

**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.

**The vines for this wine have approximately 20 – 25 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 Pira vineyards respectively.

**Harvest takes place during the month 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 months, (60 days). The wine is then aged in a neutral oak barrel for approximately five years.



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