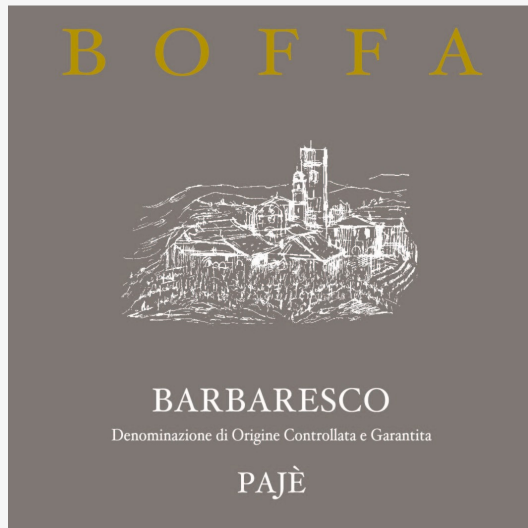


BARBARESCO DOCG PAJÈ



GRAPES: Nebbiolo

VINE AGE: 30 years

ALTITUDE: 910 f.a.s.l.

EXPOSURE: South / South - West

SOIL: Calcareous



WINEMAKING

Maceration on skins lasts about 15 days in steel tanks with daily pumping over. At the end of the maceration the fermentation is completed in steel tank until the end of the malolactic fermentation.



REFINEMENT

The wine is aged one and a half year in 25 Hl Slavonian oak barrels. This is followed by a passage in steel for a few months before bottling and being released for the sales.



TASTING NOTES

Red garnet color.

Nose is intense and fresh, good finesse.

Dry, full body, the tannin is sweet and enjoyable.