

ROAGNA®

Crichët Pajé 2016

The term Crichet means "high part of the small hill", i.e. the best position for growing Nebbiolo. Pajé refers to the geographical mention of origin.

This wine is the result of the research of Giovanni Roagna, who, after years of experimentation, succeeded in selecting a unique terroir. Over the years, Crichet was aged for longer, as it needed a lot of time to mature. It became the family's personal reserve, used for the most important events.

In 1978, Alfredo Roagna decided to make Crichet Pajé known to the world. So 1978 is the first vintage that can be found on the market.

This is the highest expression of the wines that our family make. Through it we are able to consider the absolute value of a wine in its complexity and longevity.



Appellation:

Grapes:

Vineyard:

Average age of vines:

Vinification:

Ageing:

Production:

Barbaresco DOCG

Nebbiolo 100%

Sourced from the top few rows of the Pajé Cru

60 years

Ten days fermentation in large wood casks. They ferment with a pied de cuvee made from their indigenous yeasts. They then use the technique of submerged cap—which can last 80-90 days

The wine is then aged in large neutral French botti. The wine normally ages in barrel for at least 8 years

Normally only about 1,000 bottles are produced.

Reviews

VINTAGE 2016

Vinous – 98+

Wine Advocate – 100

Wine Spectator – 99