

ROAGNA®

Barbaresco Pajé Vecchie Viti 2019

A selection of the oldest vines in the Pajé geographical mention, produced in a limited quantity of 2,000-3,000 bottles a year.



Appellation:	Barbaresco DOCG
Grapes:	Nebbiolo 100%
Vineyard:	Paje cru in Barbaresco. The parcel is Roagna's largest in Barbaresco, but is still only 1.83 hectares
Orientation:	Southwest
Soil:	Pajé is particularly rich in calcareous marl soil with a high content of active limestone
Viticulture:	The Vecchie Vigne selection is sourced from the oldest vines in his plot - over 50 years old
Average age of vines:	Over 60 years old
Vinification:	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 70-90 days
Ageing:	The wine is then aged in large neutral French botti. The oak Luca uses is never toasted but instead made by using hot steam instead of flame. The wine is normally aged for five years in wood before release
Production:	No more than 2,000 bottles are produced
Notes:	The amphitheater of Pajé opens onto the Tanaro river valley which mitigates the cold winters and hot summers

Reviews

VINTAGE 2019

Vinous – 96+

Wine Spectator – 98

VINTAGE 2019**Vinous – 96+**

The 2019 Barbaresco Pajé Vecchie Viti is a wild, exotic wine. Ethereal and deceptively medium in body, the dark fruit is perfumed. The weight and gravitas of the old vines are palpable, and yet, somehow, the 2019 remains light on its feet. The aromatics alone are beguiling. The 2019 just needs time to be at its most expressive.

Wine Spectator – 98

Shows an extra dimension of viscosity and energy, with cherry, raspberry, pomegranate, mineral and licorice flavors. Verging on racy, offering lively acidity and dense yet refined tannins, this red is still on the reticent side, yet with all its components in the right place and superb potential. Best from 2027 through 2047. 285 cases made.

