

ROAGNA®

Barolo Pira Vecchie Viti 2019

A selection of the oldest vines in the Pira geographical mention, of which they are the sole owners.



Appellation:	Barolo DOCG
Grapes:	Nebbiolo 100%
Vineyard:	Pira cru in Castiglione Falletto. It is a monopole vineyard and is the largest parcel owned by the Roagna family at 4.88 hectares
Soil:	Southeast
Viticulture:	There are 6 unique micro parcels depending on the composition of the terrain which ranges from limestone marl Roca to blue stone
Vinification:	Over 50 years old
Ageing:	Fermentation lasts ten days 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
Notes:	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
	Less than 1,000 bottles are produced
	The Roagna family purchased this vineyard in 1989

Reviews

VINTAGE 2019

Vinous – 99

Wine Spectator – 98

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The 2019 Barolo Pira Vecchie Viti is one of the most profoundly riveting, beautiful wines I have ever tasted here. Interestingly, this is more open than the straight Pira because of its inner perfume and sweetness. Hard candy, rose petals, mint, orange peel and kirsch all race across the palate. The 2019 is just dazzling. There's no much to say.

Wine Spectator – 98

Aromas of cardamom and white pepper are an ideal foil for this red's strawberry, cherry, floral, mineral and eucalyptus flavors. Though linear in profile, this builds in intensity to the long, kaleidoscopic aftertaste. Still a touch austere yet almost creamy in texture, this need another three to five years to open up. Best from 2028 through 2047.

