

**Grape varieties**

100% Nebbiolo of vineyards over 60 years old

**Origin**

Italy, Piedmont, Barbaresco, Barbaresco

**Soil**

very calcareous, with a high content of active limestone,  
highest part of the Pajé plot

**Vinification**

manual vintage, alcoholic fermentation with native yeasts in  
open oak tanks for 10 days, post-fermentative maceration of  
80-90 days sinking the hat

**Ageing**

8 years in neutral oak barrels, plus 2 years in the bottle

**Characteristics**

Red, Biodynamic, Still, Profound and complex

**Properties**

Alcohol: 13,5 %, Residual sugar: <2 g/l



# ROAGNA CRICHET PAJÉ

ROAGNA, Barbaresco, Barbaresco

2010

30210

75 CL