

**Grape varieties**

100% Nebbiolo of vineyards from 25 to 50 years old

**Origin**

Italy, Piedmont, Barbaresco, Barbaresco

**Soil**

Calcareous marl, blue limestone, south-west exposure

**Vinification**

manual harvest, alcoholic fermentation with native yeasts in open oak tanks for 10 days, post-fermentative maceration of 60-75 days sinking the hat

**Ageing**

5 years in large capacity old oak fudres

**Characteristics**

Red, Biodynamic, Still, Intense and structured

**Properties**

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



# ROAGNA BAROLO PIRA

ROAGNA, Barbaresco, Barbaresco

2013

30206

75 CL