

# ROAGNA

AZIENDA AGRICOLA I PAGLIERI

## Barbaresco Crichet Pajé

*Denominazione di Origine Controllata e Garantita*



### Philosophy:

this wine is the utmost expression of our winery, it is pure tradition. A half century history places it at the excellence of our wines. It is produced in the greatest vintages only and it gives you superb emotions even opened after 20-30 years. The 1978 vintage is historical and today it is a wine in great shape, the utmost expression of tradition.

### Grapes:

nebbiolo 100%  
age of vines: at least 55 years  
mass selection of vines.

### Production area:

the grapes assigned to the production of this wine come from selections made in the very best vintages in a small parcel of land, in vineyard with a Southern, South-Western Exposure in Pajé cru. The qualities of marly-calcareous soil in this area in Barbaresco municipality give a great structure and a stupendous tannic heritage.

### Training System:

low Guyot on hills with good slope.

### Yield per Hectare:

35 hectoliters.

### Harvest Time:

second ten days in October, beginning November.

### Vinification:

grapes are hand-picked and winemaking is effected separately; soft pressing with destemming. Fermentation in wood cask. Maceration with submerged cap for 80-100 days, so that the autochthonous characteristics of this vine are extracted. In this period we have the maximum solubilization of the Nebbiolo treasure, its unique tannins and the substances giving the tertiary aromas.

### Aging:

on average 8 years in 50-60 hectoliter French and Slavonian oak casks, then in bottle. If properly kept it can live 50 years or longer.

### Tasting Notes:

garnet-red color. Rich nose with a clear "goudron" (tarry) aroma, tobacco, spices and white flowers with an excitingly evolving bouquet. Extraordinary escalation of different olfactory sensations. Full, austere and elegant taste with a great structure, consistent with the olfactory sensations.

### Food matching:

great structure and elegance suitable for haute cuisine food, this wine can be matched with red meat, stew meat, ripe cheese and pasta. It can be also used as a "vino da meditazione" (meditation wine), to be savored on its own.

### Bottle sizes:

0.750 liters, 1.5 liters (occasionally 3 and 5 liters)

### How to serve:

Serving temperature: 18°C

We suggest to open the bottle 2 hours earlier than tasting and to pour it in a decanter. To be served in a large burgundy glass.

### Notes:

we usually produce this wine two-four times every ten years. Limited number of bottles.

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AZIENDA AGRICOLA I PAGLIERI

## Barbaresco Pajé riserva

*Denominazione di Origine Controllata e Garantita*



### Philosophy:

a traditional wine we produce in important vintages only. It has a very long life and it is released after an aging process of several years due its great tannins. Stunning and delicious structure, it is the utmost expression of the Barbaresco terroir.

### Grapes:

nebbiolo 100%  
age of vines: at least 50 years  
mass selection of vines.

### Production area:

the grapes assigned to the production of this wine come from vineyard selections with a Southern, South-Western exposure in Pajé cru. The qualities of marly-calcareous soil in this area in Barbaresco municipality give a great structure and a very complex tannic heritage.

### Training System:

low Guyot on hills with good slope.

### Yield per Hectare:

45 hectoliters.

### Harvest Time:

second ten days in October.

### Vinification:

grapes are hand-picked and winemaking is effected separately: soft pressing with destemming. Fermentation in wood cask. Maceration for 80-90 days, so that the autochthonous characteristics of this vine are extracted.

### Aging:

8 years and sometimes longer in medium-sized French and Slavonian oak casks, then in bottle. If kept properly it can live 50 years or longer.

### Tasting Notes:

garnet-red color. Rich and ethereal nose with a clear "goudron" (tarry) aroma , tobacco, spices, with an excitingly evolving bouquet. Interesting escalation of different olfactory sensations. Full, austere and elegant taste with a great structure, consistent with the olfactory sensations.

### Food matching:

great structure and elegance, this wine can be matched with red meat, stew meat, complex dishes, ripe cheese and pasta. Excellent as a "vino da meditazione" (meditation wine).

### Bottle sizes:

0.750 liters, 1.5 liters (occasionally 3 and 5 liters)

### How to serve:

serving temperature: 18°C

We suggest to open the bottle 2 hours earlier than tasting or to pour it in a decanter. To be served in a large burgundy glass.

# ROAGNA

AZIENDA AGRICOLA I PAGLIERI

## Barbaresco Pajé

*Denominazione di Origine Controllata e Garantita*

**Philosophy:**

a very traditional wine reflecting the uniqueness of the terroir in Barbaresco.

**Grapes:**

nebbiolo 100%  
average age of vines: 35-40 years  
mass selection of vines.

**Production area:**

the grapes assigned to the production of this wine come from vineyard selections with a Southern, South-Western exposure in Pajé cru. The qualities of marly-calcareous soil in this area in Barbaresco municipality give a great structure and a very complex tannic heritage.

**Training System:**

low Guyot on hills with good slope.

**Yield per Hectare:**

45-50 hectoliters.

**Harvest Time:**

first 15 days in October..

**Vinification:**

grapes are hand-picked; soft pressing with destemming. Fermentation in wood casks. Maceration for 70-90 days, so that the autochthonous characteristics of this vine are extracted.

**Aging:**

4-6 years in medium-sized French and Slavonian oak casks, then in bottle.  
If kept properly it can live 50 years or longer.

**Tasting Notes:**

garnet-red color. Rich nose with a clear aroma of sweet tobacco, wild rose, spices and "goudron" (tarry). Full, austere and elegant taste with a great structure, consistent with the olfactory sensations.

**Food matching:**

great structure wine to be matched with red meat, stew meat, ripe cheese and pasta. If aged for a long time it can be also served as a "vino da meditazione" (meditation wine).

**Bottle sizes:**

0.375 liters, 0.750 liters and 1.5 liters

**How to serve:**

serving temperature: 18°C  
We suggest to open the bottle 2 hours earlier than tasting or to pour it in a decanter.  
To be served in a large burgundy glass.

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AZIENDA AGRICOLA I PAGLIERI

## Barbaresco Montefico

*Denominazione di Origine Controllata e Garantita*

**Philosophy:**

a very traditional wine reflecting the uniqueness of the terroir in Barbaresco.

**Grapes:**

nebbiolo 100%  
average age of vines: 50 years  
mass selection of vines.

**Production area:**

the grapes assigned to the production of this wine come from vineyard selections with a Southern East exposure in Montefico cru. The qualities of marly-calcareous soil in this area in Barbaresco municipality give a great structure and a very complex tannic heritage. The total surface of our Montefico vineyard is 0.24 Ha.

**Training System:**

low Guyot on hills with good slope.

**Yield per Hectare:**

1200 bottles.

**Harvest Time:**

middle of October.

**Vinification:**

grapes are hand-picked; soft pressing with destemming. Fermentation in wood casks. Maceration for 70-90 days, so that the autochthonous characteristics of this vine are extracted.

**Aging:**

4-6 years in medium-sized French and Slavonian oak casks, then in bottle.  
If kept properly it can live 50 years or longer.

**Tasting Notes:**

garnet-red color. Rich nose with a clear aroma of sweet tobacco, wild rose, spices and "goudron" (tarry). Full, austere and elegant taste with a great structure, consistent with the olfactory sensations.

**Food matching:**

great structure wine to be matched with red meat, stew meat, ripe cheese and pasta. If aged for a long time it can be also served as a "vino da meditazione" (meditation wine).

**Bottle sizes:**

0.750 liters and 1.5 liters

**How to serve:**

serving temperature: 18°C  
We suggest to open the bottle 2 hours earlier than tasting or to pour it in a decanter.  
To be served in a large burgundy glass.

# ROAGNA

AZIENDA AGRICOLA I PAGLIERI

## Barbaresco Asili

*Denominazione di Origine Controllata e Garantita*



### **Philosophy:**

a very traditional wine reflecting the uniqueness of the terroir in Barbaresco.

### **Grapes:**

nebbiolo 100%  
average age of vines: 50 years  
mass selection of vines.

### **Production area:**

the grapes assigned to the production of this wine come from vineyard selections with a Southern, South-Western exposure in Asili cru. The qualities of marly-calcareous soil in this area in Barbaresco municipality give a great structure and a very complex tannic heritage. The total surface of our Asili vineyard is 0.22 Ha.

### **Training System:**

low Guyot on hills with good slope.

### **Yield per Hectare:**

1200 bottles.

### **Harvest Time:**

middle of October..

### **Vinification:**

grapes are hand-picked; soft pressing with destemming. Fermentation in wood casks. Maceration for 70-90 days, so that the autochthonous characteristics of this vine are extracted.

### **Aging:**

4-6 years in medium-sized French and Slavonian oak casks, then in bottle.  
If kept properly it can live 50 years or longer.

### **Tasting Notes:**

garnet-red color. Rich nose with a clear aroma of sweet tobacco, wild rose, spices and "goudron" (tarry). Full, austere and elegant taste with a great structure, consistent with the olfactory sensations.

### **Food matching:**

great structure wine to be matched with red meat, stew meat, ripe cheese and pasta. If aged for a long time it can be also served as a "vino da meditazione" (meditation wine).

### **Bottle sizes:**

0.750 liters and 1.5 liters

### **How to serve:**

serving temperature: 18°C  
We suggest to open the bottle 2 hours earlier than tasting or to pour it in a decanter.  
To be served in a large burgundy glass.



### Barolo Chinato



Barolo Chinato has been made by the Roagna family with a secret recipe for hundreds of years. It has been the digestive of the family for decades and a few years ago we decided to introduce this product in our range of wines.

As a beautiful and unique wine excellent as digestif or in combination with desserts, Barolo Chinato has its origins in the heart of the Barolo area in the second half of the 19th century. It derives from an ancient recipe that has been passed on from ancestors. It is made by the infusion of China Calissaya bark and alpine herbs, peel, bark with alcohol and Barolo wine.

In Barolo Chinato Roagna we use **33 different kinds of herbs** which are macerated in grappa di Barolo, a little 'sugar and Pira Barolo Riserva from the vineyards of Castiglione Falletto. Aged for a long time in large oak barrels, this elixir with 16 ° alcohol has an amber-colour with reflexes of ruby red. The intense and persistent, bitter taste from the China Calissaya bark and the complexity of the Barolo wine, makes it delicious and inviting. A rare specialty for connoisseurs which was for a long time regarded as a medicament.

There are several great ways to serve this wine: With mineral water and ice as an aperitif, smooth like a liqueur or heated and served with orange peel it becomes the ideal beverage for chilly evenings.

It is not just a wine for meditation; Barolo Chinato is fantastic accompanied by chocolate desserts. After opening a bottle it is possible to continue to enjoy it for weeks or even years as the nectar is an almost eternal.

Barolo Chinato should be served in a white wine glass to fully enjoy the olfactive qualities. The production is very limited: less than 1000 bottles for each bottling.

**Grapes:** 100% Nebbiolo Barolo D.O.C.G.

**Wine-making:** that of Barolo Riserva La Rocca La Pira and after wine aging proceeds to the maceration of herbs in brandy.

**Available Size:** 0.750 L

**All Barolo Chinato is without vintage.**

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AZIENDA AGRICOLA I PAGLIERI

## Barolo Riserva La Rocca e la Pira (Pira)

*Denominazione di Origine Controllata e Garantita*



### Philosophy:

a traditional wine produced in the greatest vintages only; it is the essence of our idea of an autochthonous Barolo. It has unique aromas and olfactory elegance, as well as a good harmony.

### Grapes:

nebbiolo 100%  
age of vines: since 1937  
mass selection of vines.

### Production area:

the grapes assigned to the production of this wine come from selections of vineyards with a Southern, South-Eastern exposure in the area of Rocche di Castiglione Falletto from the historical Cascina Pira. The qualities of sandy-calcareous soil in this area a unique tannic heritage with very elegant olfactory sensations.

### Training System:

low Guyot on hills with good slope.

### Yield per Hectare:

40 hectoliters.

### Harvest Time:

second ten days in October and first ten days in November.

### Vinification:

grapes are hand-picked and winemaking is effected separately; soft pressing with destemming. Fermentation in wood casks. Maceration for 80-100 days, so that the autochthonous characteristics of this vine are extracted.

### Aging:

5-10 years (or longer) in medium-sized French and Slavonian oak casks, then in bottle. If kept properly it can live 50 years or longer.

### Tasting Notes:

garnet-red color. Rich nose with a clear "goudron" (tarry) aroma, ethereal smell of tobacco, spices and white flowers with a great-evolving bouquet. Important olfactory and retro-olfactory sensations. Full, austere and elegant taste with a great structure, consistent with the olfactory sensations.

### Food matching:

great structure and elegance, this wine can be matched with red meat, stew meat, ripe cheese and pasta. Sometimes it might be served as a "vino da meditazione" (meditation wine).

### Bottle sizes:

0.750 liters, 1.5 liters (occasionally 3 and 5 liters)

### How to serve:

Serving temperature: 18°C  
We suggest to open the bottle 2 hours earlier than tasting or to pour it in a decanter. To be served in a large burgundy glass.

# ROAGNA

AZIENDA AGRICOLA I PAGLIERI

## Barolo La Rocca e la Pira (Pira)

*Denominazione di Origine Controllata e Garantita*



### **Philosophy:**

a traditional wine where you can feel the Rocche territory in the noble expression that Nebbiolo can give us.

### **Grapes:**

nebbiolo 100%  
average age of vines: 30-35 years  
mass selection of vines.

### **Production area:**

the grapes assigned to the production of this wine come from selections of vineyards with a Southern, South-Eastern exposure in the area of Rocche di Castiglione Falletto from the historical Cascina Pira. The qualities of sandy-calcareous soil in this area give a unique tannic heritage with very elegant olfactory sensations.

### **Training System:**

low Guyot on hills with good slope.

### **Yield per Hectare:**

45-50 hectoliters.

### **Harvest Time:**

October.

### **Vinification:**

grapes are hand-picked; soft pressing with destemming. Fermentation in wood casks. Maceration for 70-90 days, so that the autochthonous characteristics of this vine are extracted.

### **Aging:**

4-6 years in medium-sized French and Slavonian oak casks, then in bottle.  
If kept properly it can live 50 years or longer.

### **Tasting Notes:**

garnet-red color. Rich nose with a clear "goudron" (tarry) aroma, tobacco, spices, and white flowers with a constantly-evolving bouquet. Full, austere and elegant taste with a great structure, consistent with the olfactory sensations.

### **Food matching:**

great structure and elegance, this wine can be matched with red meat, stew meat, ripe cheese and pasta. Sometimes it might be served as a "vino da meditazione" (meditation wine).

### **Bottle sizes:**

0.375 liters 0.750 liters 1.5 liters

### **How to serve:**

Serving temperature: 18°C

We suggest to open the bottle 2 hours earlier than tasting or to pour it in a decanter.  
To be served in a large burgundy glass.



# ROAGNA

## AZIENDA AGRICOLA I PAGLIERI

### Barolo Vigna Rionda

*Denominazione di Origine Controllata e Garantita*

**Philosophy:**

From 2003 to 2006 we worked together with our great friend and farmer Tommaso Canale in this vineyard. Unfortunately now Tommaso, his thoughts, his deep knowledge of each vine, his smile and his laughter, is no longer among us, we can say that it was a great honor to spend afternoons and evenings working and telling peasant stories in his cellar in Serralunga.

**Grapes:**

nebbiolo 100%

age of vines: 40-60 years.

**Production area:**

the grapes assigned to the production of this wine come from vineyards in the central area of Vigna Rionda. The origin of the soil goes back to the Tertiary period (Helvetian geological formation); the soil is rich of calcareous deposits, marl, fine sands, sandstone, together with mineral residues. The vineyard has a South-Western exposure, an area safe from the Northern winds thanks to the Castelletto hill.

**Training System:**

low Guyot on hills with good slope.

**Yield per Hectare:**

52 hectoliters.

**Harvest Time:**

Mid October.

**Vinification:**

grapes are hand-picked; pressing with destemming. Fermentation in wood casks. Maceration for 40-50 days, so that the autochthonous characteristics of this vine are extracted at maximum.

**Aging:**

2-4 years in medium-sized French and Slavonian oak casks, then in bottle.

If kept properly it can live 50 years or longer.

**Tasting Notes:**

ruby color with garnet-red shades. Rich nose with a clear "goudron" (tarry) aroma, viola, spices, and red fruits with a constantly-evolving bouquet. Full, austere and elegant taste with a great structure, consistent with the olfactory sensations

**Food matching:**

great structure and elegance, this wine can be matched with red meat, stew meat and ripe cheese. Sometimes it might be served as a "vino da meditazione" (meditation wine).

**Bottle sizes:**

0.750 liters - 1.5 liters - 3 liters - 5 liters

**How to serve:**

Serving temperature: 18°C

We suggest to open the bottle 2 hours earlier than tasting or to pour it in a decanter.

To be served in a large burgundy glass.

### Opera Prima

*Vino rosso da tavola*

**Philosophy:**

Opera Prima reflects our winery character, which is very traditional, complex and at the same time fine and elegant. It is a wine resulting from a blend of 2-4 vintages of Nebbiolo grown in Barbaresco. The result is unique: Opera Prima embraces the ever-different greatness of Nebbiolo from this terroir resulting in a wine with an its own history, not connected to the vintages, but with an indissoluble tie to the winery.

**Grapes:**

100% nebbiolo for Barbaresco  
average age of vines: 40 years  
mass selection of vines.

**Production area:**

the grapes assigned to the production of this wine come from vineyards with a Southern, South-Western exposure in Pajè cru. The qualities of marly-calcareous soil in this area in Barbaresco municipality give a great structure and a very complex tannic heritage.

**Training System:**

low Guyot on hills with good slope.

**Yield per Hectare:**

50 hectoliters.

**Harvest Time:**

end of September, October and sometimes first ten days in November.

**Vinification:**

grapes are hand-picked; soft pressing with destemming. Fermentation in wood casks. Maceration for 70-90 days, so that the autochthonous characteristics of this vine are extracted at maximum.

**Aging:**

2-6 years in medium-sized French and Slavonian oak casks, then in bottle.  
If kept properly it can live 50 years or longer.

**Tasting Notes:**

garnet-red color. Intense and ethereal nose with a clear aroma of tobacco, wild flowers, spice and "goudron". Full, round and elegant taste with a great structure, consistent with the olfactory sensations.

**Food matching:**

great structure and elegance, this wine can be matched with red meat, ripe cheese and pasta. Sometimes it might be served as a "vino da meditazione" (meditation wine).

**Bottle sizes:**

0.375 liters - 0.750 liters - 1.5 liters

**How to serve:**

Serving temperature: 18°C

We suggest to open the bottle 2 hours earlier than tasting or to pour it in a decanter. To be served in a large burgundy glass.

# ROAGNA

AZIENDA AGRICOLA I PAGLIERI

## Solea

*Denominazione di Origine Controllata*

**Philosophy:**

it is the result from the contrast between our research of autochthonous wines and our desire to create a unique wine, Solea resumed the old wine-making style for white wines used up to 1930-1940: skin maceration for 10-15 day and the innovation of Nebbiolo during the pressing process. Solea is a "vino da meditazione" (meditation wine), to be savored on its own and it is structured and complex. It is different from the traditional white wines, resembling an important red wine and sometimes Solea does replace it. It is the ideal wine to people looking for a niche wine.

**Grapes:**

75-80% Chardonnay - Average age of vines: 25 years  
20-25% Nebbiolo - Average age of vines: 35 years

**Production area:**

the grapes assigned to the production of this wine come from selections of vineyards with a Southern, South-Western exposure in the area of Rocche di Castiglione Falletto from Cascina Pira.

**Training System:**

low Guyot on hills with good slope.

**Yield per Hectare:**

35-45 hectoliters.

**Harvest Time:**

October and sometimes first ten days in November, occasionally Botrytis-affected.

**Vinification:**

grapes are hand-picked; pressing and vinification in wood casks. Maceration of Chardonnay grapes for 2 weeks, then Nebbiolo grapes are pressed and added. Fermentation in wood casks.

**Aging:**

3-5 years in medium-sized French and Slavonian oak casks, then in bottle.  
If kept properly it can live 30-40 years.

**Tasting Notes:**

golden color and rotating the glass the shade is resembling the noblest metal. Intense, ethereal and full nose with a clear honey aroma, white flowers and spices. Full, round and elegant taste with a great structure, consistent with the olfactory sensations.

**Food matching:**

great structure wine to be matched with red meat, cheese and all dishes that are usually paired with an important Barbaresco o Barolo. Excellent as a "vino da meditazione" (meditation wine).

**Bottle sizes:**

0.750 liters

**How to serve:**

Serving temperature: 16°C

We suggest to open the bottle half an hour earlier than tasting, if possible, or to pour it in a decanter. To be served in a large burgundy glass.

### Langhe Rosso

*Denominazione di Origine Controllata*

**Philosophy:**

tradition and innovation; Langhe Rosso represents one of our most important ideas: creating a traditional wine in a young style.

**Grapes:**

Nebbiolo 100%

Average age of vines: 30 years

mass selection of vines.

**Production area:**

the grapes assigned to the production of this wine come equally from selections of vineyards with a Southern, South-Eastern exposure in the area of Rocche di Castiglione Falletto from Cascina Pira and from vineyards with a Southern, South-Western exposure in Paje cru.

**Training System:**

low Guyot on hills with good slope.

**Yield per Hectare:**

60 hectoliters.

**Harvest Time:**

end of September and October.

**Vinification:**

grapes are hand-picked; soft pressing with destemming. Temperature-controlled fermentation in wood casks. Maceration for 30-50 days, so that the autochthonous characteristics of this vine are extracted. It is shorter than the other wines so that the result is a "young" and important wine.

**Aging:**

3-4 years in medium-sized French and Slavonia oak casks, then in the bottle.

If kept properly it has a long life.

**Tasting Notes:**

garnet-red color with ruby shades. Intense nose with a clear "goudron" (tarry) aroma, tobacco, spices and white flowers. Full and elegant taste with a great structure, consistent with the olfactory sensations.

**Food matching:**

thanks to its good structure, this wine can be well matched with complex dishes, first course, roasted or stew meat, as well as medium-ripe cheese, but not too spicy.

**Bottle sizes:**

0.750 liters

**How to serve:**

Serving temperature: 18°C

We suggest to open the bottle 1 hour earlier than tasting.

To be served in a large burgundy glass.



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AZIENDA AGRICOLA I PAGLIERI

## Langhe bianco

*Denominazione di Origine Controllata*

**Philosophy:**

autochthonous and fresh white wine. We would like to give a personal touch to all our wines, in this case we have added a small quantity of Nebbiolo grapes during the pressing process. The result is a unique wine: fresh and fragrant, ideal for aging.

**Grapes:**

Chardonnay 90%  
Nebbiolo 10%

**Production area:**

a 60% of the grapes assigned to the production of this wine comes from the vineyards with in the area of Rocche di Castiglione Falletto from Cascina Pira, the remaining from Barbaresco area.

**Training System:**

low Guyot on hills with good slope.

**Yield per Hectare:**

60-70 hectoliters.

**Harvest Time:**

september.

**Vinification:**

grapes are hand-picked; soft pressing. The most is separated from the skins and it is fermented in wood casks.

**Tasting Notes:**

light straw-yellow color, fruity nose with a clear green hazelnut and chamomile. Fresh and savory taste with sensations recalling the bouquet.

**Food matching:**

traditional wine for appetizers and seafood. It is usually well paired with fish or also more structured dishes. Thanks to its great structure it can accompany also pasta.

**Bottle sizes:**

0.750 liters

**How to serve:**

Serving temperature: 14°C  
To be served in a large burgundy glass.



# ROAGNA

AZIENDA AGRICOLA I PAGLIERI

## Dolcetto d'Alba

*Denominazione di Origine Controllata*

**Philosophy:**

fresh and fragrant wine, strictly connected to the territory; it matches the elegance and the grape to an interesting structure. It is usually considered a young wine, but it gives interesting results even after some years.

**Grapes:**

100% Dolcetto  
Average age of vines: 35 years  
Mass selection of vines.

**Production area:**

the grapes assigned to the production of this wine come from selections of vineyards with a Southern, South-Western exposure of Pajè cru in Barbaresco area.

**Training System:**

low Guyot on hills with good slope.

**Yield per Hectare:**

60 hectoliters.

**Harvest Time:**

September.

**Vinification:**

grapes are hand-picked; soft pressing with destemming. Fermentation in wood casks. Maceration for 20-30 days, so that the autochthonous aromas of this vine are extracted.

**Tasting Notes:**

intense ruby color with violet shades. Full, fresh and fruity nose with a clear aroma of red fruits, especially cherries. Dry taste, pleasantly round, with a good structure consistent with the olfactory sensations.

**Food matching:**

traditional versatile wine to be paired with a thousand dishes. Thanks to its freshness, good structure and excellent harmony it is splendid with appetizers, pasta and elegant second courses.

**Bottle sizes:**

0.750 liters

**How to serve:**

Serving temperature: 18°C  
To be served in a large burgundy glass.

# ROAGNA

AZIENDA AGRICOLA I PAGLIERI

## Grappa di Barbaresco

**Type:**

distillate made from grape pomace.

**Grapes:**

100% Nebbiolo

**Production area:**

the grapes producing the pomaces to be distilled for our grappa come from Pajè hill in Barbaresco.

**Production process:**

when the long maceration is completed, the grape pomaces are given to the distillery after a soft pressing. Then they are distilled in small copper stills through indirect steam.

**Refining:**

after a refining in steel tanks the grappa is mixed and when the alcohol content is 42°, it is bottled.

**Tasting Notes:**

clear and brilliant color. Very intense and typical nose, powerful and full. Clear aroma of the grape. Warm and dry, strong and full taste, very persistent.

**Food matching:**

traditional digestive to be served at the end of a meal.

**Bottle sizes:**

0.700 liters

**How to serve:**

the ideal temperature to enhance the potential for elegance and structure is between 18° and 20°C.

**How to keep:**

this grappa, like all distillates, has no specific problems in storage, indeed, its organoleptic properties are getting better in the course of the time. However it is important to keep the bottle upright.

# ROAGNA

AZIENDA AGRICOLA I PAGLIERI

## Grappa di Barolo

**Type:**

distillate made from grape pomace.

**Grapes:**

100% Nebbiolo

**Production area:**

the grapes producing the pomace to be distilled for our grappa come from La Rocca cru and La Pira cru in Castiglione Falletto.

**Production process:**

when the long maceration is completed, the grape pomaces are given to the distillery after a soft pressing. Then they are distilled in small copper stills through indirect steam.

**Refining:**

after a refining in wood casks the grappa is mixed and when the alcohol content is 42°, it is bottled.

**Tasting notes:**

intense and brilliant color. Very intense and typical nose, powerful and full. Clear aroma of the grape and perceptible note of wood. Warm and dry, strong and full taste, very persistent.

**Food matching:**

traditional digestive to be served at the end of a meal.

**Bottle sizes:**

0.700 liters

**How to serve:**

the ideal temperature to enhance the potential for elegance and structure is between 18° and 20°C.

**How to keep:**

this grappa, like all distillates, has no specific problems in storage, indeed, its organoleptic properties are getting better in the course of the time. However it is important to keep the bottle upright.

# ROAGNA

AZIENDA AGRICOLA I PAGLIERI

## Grappa di Chardonnay

**Type:**

distillate made from grape pomace.

**Grapes:**

100% Chardonnay

**Production area:**

the grapes producing the pomace to be distilled for our grappa come from the best hills in Barbaresco and Castiglione Falletto.

**Production process:**

When the long maceration is completed, the grape pomaces are given to the distillery after a soft pressing. Then they are distilled in small copper stills through indirect steam.

**Refining:**

after a refining in steel tanks the grappa is mixed and when the alcohol content is 40°, it is bottled.

**Tasting notes:**

clear and brilliant color. Very intense and typical nose, penetrating aroma, with a smell of flowers resulting from the grape. Warm and dry, strong and full taste, very persistent.

**Food matching:**

Traditional digestive to be served at the end of a meal.

**Bottle sizes:**

0.700 liters

**How to serve:**

the ideal temperature to enhance the potential for elegance and structure is between 18° and 20°C.

**How to keep:**

this grappa, like all distillates, has no specific problems in storage, indeed, its organoleptic properties are getting better in the course of the time. However it is important to keep the bottle upright.



# ROAGNA

AZIENDA AGRICOLA I PAGLIERI

## Grappa di Dolcetto

**Type:**

distillate made from grape pomace.

**Grapes:**

100% Dolcetto

**Production area:**

the grapes producing the pomaces to be distilled for our grappa come from the best hills in Castiglione Falletto and Barbaresco.

**Production process:**

when the long maceration is completed, the grape pomaces are given to the distillery after a soft pressing. Then they are distilled in small copper stills through indirect steam.

**Refining:**

after a refining in steel tanks the grappa is mixed and when the alcohol content is 40°, it is bottled.

**Tasting notes:**

clear and brilliant color. Very intense and typical nose, and penetrating aroma. Clear smell of the grape. Warm and dry, strong and full taste, very persistent.

**Food matching:**

Traditional digestive to be served at the end of a meal.

**Bottle sizes:**

0.700 liters

**How to serve:**

the ideal temperature to enhance the potential for elegance and structure is between 18° and 20°C.

**How to keep:**

this grappa, like all distillates, has no specific problems in storage, indeed, its organoleptic properties are getting better in the course of the time. However it is important to keep the bottle upright.