

Alfredo & Luca Roagna

Wines



VdT "Opera Prima"

Grape: Nebbiolo

Vines: 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.

Vines are 40 years old and selection massale.

Vinification: grapes are hand-picked; soft pressing with destemming. Fermentation in wood casks. Maceration for 70-90 days.

Aging: 2-6 years in medium-sized French and Slavonian oak casks, then in bottle.



D.O.C Langhe Bianco

Grapes: 90% Chardonnay, 10% Nebbiolo

Vines: 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.

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



D.O.C Langhe Rosso

Grape: Nebbiolo

Vines: 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. Vines are around 30 years old and are all "selection massale".

Vinification: grapes are hand-picked; soft pressing with destemming. Temperature-controlled fermentation in wood casks. Maceration for 30-50 days.

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



D.O.C Langhe "Solea"

Grapes: 75-80% Chardonnay and 20-25% Nebbiolo

Vines: 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. Chardonnay vines are 25 years old, Nebbiolo vines are 35 years old.

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.



D.O.C Dolcetto D'Alba

Grape: Dolcetto

Vines: 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. Vines are 35 years old and are all selection massale.

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.



D.O.C Barbaresco "Montefico"

Grape: Nebbiolo

Vines: 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. Vines are 50 years old and all selection massale.

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.



D.O.C Barbaresco "Asili"

Grape: Nebbiolo

Vines: 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. Vines are 50 years old and selection massale.

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.



D.O.C Barbaresco "Pajé"

Grape: Nebbiolo

Vines: the grapes assigned to the production of this wine come from vineyard selections 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. Vines are 35-40 years old and selection massale.

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.



D.O.C Barbaresco "Pajé Riserva"

Grape: Nebbiolo

Vines: the grapes assigned to the production of this wine come from vineyard selections 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. Vines are at least 50 years old and selection massale

Vinification: grapes are hand-picked and winemaking is effected separately; soft pressing with destemming. Fermentation in wood cask. Maceration for 80-90 days.

Aging: 8 years and sometimes longer in medium-sized French and Slavonian oak casks, then in bottle.



D.O.C Barbaresco "Crichët Pajé"

Grape: Nebbiolo

Vines: 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. Vines are at least 55 years old and selection massale.

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.

Aging: on average 8 years in French and Slavonian oak casks, then in bottle.



D.O.C Barolo "La Rocca e la Pira"

Grape: Nebbiolo

Vines: 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. Vines are 30-35 years old and selection massale.

Vinification: grapes are hand-picked; soft pressing with destemming. Fermentation in wood casks. Maceration for 70-90 days.

Aging: 4-6 years in medium-sized French and Slavonian oak casks, then in bottle.



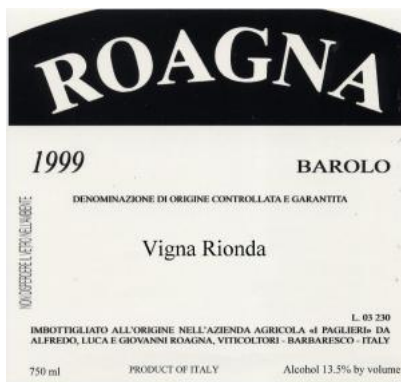
D.O.C Barolo "La Rocca e la Pira Riserva"

Grape: Nebbiolo

Vines: 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. Vines are 74 years old and selection massale.

Vinification: grapes are hand-picked and winemaking is effected separately; soft pressing with destemming. Fermentation in wood casks. Maceration for 80-100 days.

Agging: 5-10 years (or longer) in medium-sized French and Slavonian oak casks, then in bottle.



D.O.C Barolo "Vigna Rionda"

Grape: Nebbiolo

Vines: 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.

Vinification: grapes are hand-picked; pressing with destemming. Fermentation in wood casks. Maceration for 40-50 days.

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