



Barberesco “Paja” docg Rosso

Color: *Brilliant ruby red, changing to orange in time*

Nose: *earthy, licorice*

Taste: *dry, gentle, quiet, very elegant*

Grapes: *Nebbiolo*

Soil: *Calcareous and clayey structure, not very deep, with sparse sand layers. Good drainage.*

Yield: *70 q.li/Ha*

Alcohol Content: *14%*

Vinification: *Vinification requires a maceration-fermentation of three weeks in vats of cement, with pumping over, remixing and re-submerging the wine on a daily basis, as well as temperature control, in case of excessive variations. By achieving malolactic fermentation, the wine ages for 2 ½ years in Slovenian oak casks, holding 35 hectoliters.*