

**PIEDMONT**  
**BARBARESCO****ROAGNA**  
**PAGLIERI**

**OVERVIEW |** The Roagna estate was created very early in the twentieth century by Vincenzo Roagna. Vincenzo passed on the reigns to his son Giovanni Roagna, who in his turn saw his son Alfredo succeed him as the head of the estate. Today the property is run by the fourth generation of the family, Luca Roagna. Luca was born in 1980, and succeeded to the winemaking for the property soon after his graduation from oenological school in 2001. The very traditional and classic style of the estate's wines has been consistently safeguarded down through all four generations of Roagna family members. These are deep, complex and structured wines that are built to age and handsomely reward cellaring.

**VINEYARD AREA:** 15 hectares

**ANNUAL PRODUCTION:** 3500 cases

**TOP SITES:** *paje, rocca, la pira*

**SOIL TYPES:** *ancient seabed concretions*

**GRAPE VARIETIES:** *dolcetto, nebbiolo*

The heart of the Roagna estate is its six and a half hectares of vineyards in the commune of Barbaresco, most of these lying in the fine cru of Pajè. From the Pajè vineyard the Roagna family makes two distinct cuvées, a Barbaresco "normale" labeled as Barbaresco "Pajè" and a Riserva labeled as Barbaresco "Crichèt Pajè." In 1989 the family's long-held aspirations of owning top level crus in Barolo comparable to their Pajè holdings in Barbaresco came true, when they purchased parcels in a pair of superb vineyards, Rocche and Pira, in the fabled village of Castiglione Falletto. Rather than make two separate vineyard-designated bottlings from their separate holdings in Pira and Rocche, the Roagnas blend the production from the two parcels (a very traditional approach that echoes the practices of Bartolo Mascarello when he was alive) and make a normale Barolo and in top vintages also a Riserva. The wines are labeled as Barolo "Rocca e la Pira"- whether they be the regular cuvée or the Riserva.

In addition to their fine Barbaresco and Barolo bottlings, the property also makes a Nebbiolo Langhe Rosso cuvée from younger vines in their Barbaresco and Barolo holdings, a chewy and intensely flavored Dolcetto, and a white wine that is a blend of 95% chardonnay and 5% nebbiolo (vinified without the skins) which they label as Langhe Bianco Solea.

Recently, Luca came upon a source to release a Barolo from this historic cru of Vigna Rionda in Serralunga d'Alba. While there are many owners of Vigna Rionda, this cru was the source of some of the most heart-stopping Barolos from Bruno Giacosa until his last vintage there in 1993. The site combines power and classic Barolo structure with an aromatic complexity of improbable dimension for nebbiolo... it's been referred to as the "La Tache of Barolo."

The wine is from a parcel of 40-60 year old vines in the steepest, most favorable section of the vineyard and received a traditional vinification - a comparatively brief 30 days on the skins, four years in botti. Although it is a 2003, according to Luca, the grapes from these old vines were harvested in early October, well after the big heat of August and early September, so the effect of the vintage was significantly reduced. There is some forward fruit, though no shortage of power and density, and a good underpinning of structure to balance the fruit, ripe tannins as opposed to the hard, underripe ones that plagued many earlier-picked Barolos in 2003. While structured to age, it is quite approachable in its youth.

**VINEYARD/CELLAR PRACTICES |** All of the the vines in Barbaresco and Barolo are worked organically, no herbicide was ever used here, grass grows between the rows, and only copper and sulfur solutions are used for treatment. The vinification techniques employed in the Roagna cellars have not changed a bit with Luca Roagna taking the helm. The fermentation still includes a full sixty day maceration before aging in large, Slavonian oak botti for anywhere from three to five years (depending on the quality of the vintage) prior to bottling. The wines are bottled unfiltered and unfiltered, and often the estate will also hold back the wines for several years of further bottle aging prior to release.

**WINES |**

**Dolcetto d'Alba**  
**Langhe Rosso**  
**Barbaresco Paje**  
**Barbaresco Crichet Paje**  
**Barolo Vigna Rionda**  
**Barolo la Rocca e la Pira**  
**Barolo la Rocca e la Pira Riserva**

**triage wines**

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