



PRODUCER PROFILE

Region: Piemonte

Winemaker: Gianni Testa

Total acreage of vine: 250 Acres

Winery Production: 500,000 bottles

Estate owned by: Co-operative with
52 members

PAJÈ BARBARESCO RISERVA DOCG

WINE DESCRIPTION

This 7.5 acre vineyard is close to Asili, but is located on a different ridge. At a lower altitude, the vineyard receives a cool wind from the Tanaro river and has higher calcium levels in its soil. The higher acidity in this wine allows it to better retain its fresh character as it ages. The first vintage of Pajè was produced in 1982.

TASTING NOTES

The color is ruby red. Bouquet of fresh red fruits and herbal hints. The flavor is complex with notes of bright fruit, lively acidity and a pleasant finish.

FOOD PAIRING

Pairs well with fresh egg pastas, risottos, white meats, red meats, venison and cheeses

VINEYARD & PRODUCTION INFO

Location:	Single vineyard Pajè
Size:	9.8 acres
Soil composition:	Calcareous limestone with sandy veins
Trellising:	Guyot
Elevation:	820 ft.
Yield/Acre:	27 ql
Orientation:	Southwest-West
First vintage:	1982
Production:	13,000 bottles

WINEMAKING & AGING

Varietal composition:	10% Nebbiolo
Fermentation container:	Stainless Steel Tanks
Aging container:	Large Oak Casks
Length of aging:	36 Months
Length of Bottle Aging:	6 Months prior to release

ANALYTICAL DATA

Alcohol:	14%
Residual sugar:	>1 g/l
Acidity:	5.71 g/l
Dry extract:	29.5 g/l

