

# BARBARESCO DOCG PAJORÈ

This is the new Barbaresco grown on our vineyards, building on the estate's collection in joining Barbaresco Argè, Barbaresco Rizzi-Fratin and Barbaresco Riserva Nervo Vigna Giaia.

It is the signature expression of a renowned cru in Treiso, one of the 4 villages in the DOCG appellation's growing area. Its true value is also sentimental however, as it marks exactly 40 years since the release of the Piazza Winery's first label of Barbaresco, produced from the 1979 vintage.

Its name is taken from the farmhouse standing at the centre of the vineyard, which itself probably comes from the family name of its erstwhile owner, Peirolero, in the local dialect: Pajorè.

The lime and clay-rich soil on this vineyard is low in nutrients, so the yield may be limited, but the fruit is packed with scents and aromas. And these are what give Barbaresco Pajorè such an elegant style.

**Bottle sizes:** 75 and 150 cl



**Vineyard:** Pajorè, in the village of Treiso

**Varietal composition:** 100% Nebbiolo

**Harvest period:** first ten days of October

**Vinification and ageing:** crushing of the grapes, fermentation and maceration on the skins in steel tanks. The wine evolves for at least 9 months in small oak barrels, followed by several months in the bottle stored horizontally in underground cellars.

**Alcohol:** 14.5%

**Colour:** intense ruby red with garnet-shaded nuances

**Nose:** intense and complex, with floral hints of roses, and slightly spicy, vinous overtones. Balsamic and elegant.

**Taste:** fruity opening, then dry and typically tannic, with good structure and a long, rewarding finish.

**Food pairings:** well-structured, game-based mains, and medium and mature cheeses.