



PRODUTTORI del BARBARESCO

SOCIETÀ AGRICOLA COOPERATIVA

THE WINES

BARBARESCO D.O.C.G. RISERVA PAJÈ 2017

Grape variety: 100% Nebbiolo

MGA: Pajè

Vineyard size: 1.8 hectares (4.5 acres)

Vineyard exposure: south - west / west

Soil: calcareous limestone with sandy veins

Vinification: fermentation at 30°C (85°F),
28 days of skin contact time, malolactic
completed

Ageing: in 25-50 hl oak barrels for at least
30 months

Bottling date: june 2021

Total production: 6,666 bottles

Vintage: medium body vintage with intense
mineral and spicy aromas, balanced ripe
tannins and elegant finish

Vineyard character: complex wines with bright,
intense and lively fruit with balanced tannic
finish

Longevity: 20 years from the vintage

Vineyard owners: Basso, Giordano

Food matches: fresh egg-pasta dishes, risotto,
white and red meat, game, venaison



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