



PAITIN



It is a long hill mostly exposed to South and South-East. Nestled among Neive -of which it belongs-, Treiso and Barbaresco. Historically Basarin became famous thanks to Don Cagno, priest of Neive. Together with Gallina, Basarin was well known in Neive to concede very graceful, elegant and constant wines. Wines that emerge from Basarin vineyard can synthesize its crossroad position from where they come. The texture of Barbaresco, the fine spices of Treiso and the gravity of Neive all in one wine.

Our Basarin comes from the curve in which the hill turns from South-East to South, over the Moretta hamlet, where the valley opens. The wine that emerges is fresh and bright, surrounded by spices and balsamic notes with a texture that privileges sharpness rather than weight.

FIRST VINTAGE: 2018, the year of the acquisition.

GRAPE: 100% Nebbiolo.

SOIL: Marly limestone belonging to the Sandy Marne di Sant'Agata fossili.

EXPOSURE and ALTITUDE: South-South-East, 260-300 masl.

TRAINING: Guyot, Planted in 1985-1995.

VITICULTURE: Organic with the sole use of sulphur and copper natural compound, manual or mechanic mowing to avoid herbicides, harvest is exclusively manual.

VINIFICATION: Nebbiolo is all vinified with the same philosophy: subject to pressing and destemming then he ferments and macerates from 3 to 6 weeks in stainless steel than it finishes the maceration with the ancient technique of the submerged cap. At the end of the winter he is brought to the wood barrels where he stays around 1 year and a half or 2 years when his structure asks. 25 hectoliters Barrel made of Slavonian and/or Austrian oak.