



# PAITIN

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Serraboella is the most famous cru in the Southern Neive. A long hill exposed to West that gently bends towards South getting steeper. On this very side: the steepest and the warmest, our Barbaresco has a unique expression. Power, volume are laced by a elegant texture. In our Barbaresco two vineyards contributes to this wine. The most mineral and rough character the one that shares a border with the Bricco, named vineyard 'd Tourun. He meets the fine and elegant one from the more sheltered position, named Schiena d'Ernestin.

**FIRST VINTAGE:** Our lands where the Serraboella is harvested are only singularly vinified from 1999, before that time, they were integrating the Barbaresco Sorì Paitin, that is placed between those two vineyards.

**GRAPE::** 100% Nebbiolo.

**SOIL:** Marly limestone belonging to the Marne di Sant'Agata fossili tipiche on the Ernestin and sand and marl stratification called Formazioni di Lequio on the Tourun.

**EXPOSURE and ALTITUDE:** South-West, 280-320 masl.

**TRAINING:** Guyot, Planted in 1980-1995.

**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 macerate 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. Barrels volume vary between 25 to 50 hectoliters, made of Slavonian and Austrian oak with an age of 15 years.