



PAITIN



Ca Veja is a name of a small hamlet in the Rivoli region in the South of Alba. This vineyard is always been laced to an ancient building of the XVI century. Famous for its Nebbiolo with an austere character. Over this vineyard there is a small votive pillar dedicated to San Bernard like he is overseeing the vineyards of the hill.

FIRST VINTAGE: Even if the Nebbiolo from this hill was already produced by other hands from centuries our first harvest was 1998 after a big replant happened in 1995.

GRAPE: 100% Nebbiolo

SOIL: Marly limestone belonging to the Marne di Sant'Agata fossili sabbiose alternates to Arenarie di Diano easily distinguishable given their yellow color and the bigger sandstones spread in those formations.

EXPOSURE and ALTITUDE: East, 280-350 masl.

TRAINING: Guyot, Planted in 1980.

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. At the end of the winter he is brought to the wood barrels where he stays around 1 year and a half. Barrels volume vary between 25 to 50 hectoliters, made of Slavonian wood with an age of 15 years.