



# PAITIN



Serra is the name our family since long time has assigned to the fresher and more delicate slope of the Serraboella. Historically voted for great Barbera. More evolved soils, richer, less dry, in a more closed and fresh valley, gives origin to rigorous wine, full but never opulent and balanced in their freshness. From some years now, in the Serra we do not have only Neive grapes but also a small portion comes from the Rivoli region of Alba.

**FIRST VINTAGE:** We can date back our first bottle of Dolcetto to 1893, when we produced our first Barbaresco. The name Serra was used the first time in 1985 to evidence the hill where the grapes were originated

**GRAPE:** 100% Barbera

**SOIL:** The more Clayey soils are used for this grapes, more delicate slopes, east facing in Serraboella. Vengono destinati a questo vino i terreni più argillosi e meno erti siti ad Est della strada che divide i due versanti principali della Serraboella. Marly limestone belonging to the Marne di Sant'Agata fossili sabbiose, more or less evolved, meaning that soils are white alternating to clay-coloured ones.

**EXPOSURE and ALTITUDE:** East in Serraboella at 280-320 masl, West in Rivoli at 260-300 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:** Barbera is all vinified with the same philosophy: subject to pressing and destemming then he ferments and macerate two weeks in stainless steel. At the end of the winter he is brought to the wood barrels where he stays for 1 year. Barrels volume vary between 10 to 25 hectoliters, made of Slavonian wood with an age of 15 years.