



# PAITIN

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The Sorì Paitin belongs to the Pasquero-Elia heirs since 1796. It is the Serraboella warmest slope, graced with unique soils that since ages is planted with Nebbiolo. Sorì means the first place where the snow melts with the first winter sun rays. Ancient rule to select the best plots for Nebbiolo. 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.

**FIRST VINTAGE:** Produced with the Barbaresco name the first time in 1893.

**GRAPE:** 100% Nebbiolo.

**SOIL:** Sand and marl stratification called Formazioni di Lequio.

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

**TRAINING:** Guyot, Planted in 1953-1980.

**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, 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.