



PAITIN



A “*selezione massale*” started from Secondo Pasquero Elia between 1948 and 1953 today express the most profound expression of the Sorì Paitin. 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: The name Vecchie Vigne was attributed to the Sorì Paitin in 1999 when the plants reached the 45th year of age, only produced in few vintages.

GRAPE: 100% Nebbiolo.

SOIL: Sand and marl stratification called Formazioni di Lequio.

EXPOSURE and ALTITUDE: South-West, 290-310 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 macerates from 3 to 6 weeks in stainless steel, then 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 30 months or 3 entire 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. Of this wine one only barrel is produced per year.