



## Barolo

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

GINESTRA

**VIGNA PAJANA**

**2017**

**RISERVA**

**RENZO SEGHESSIO CASCINA PAJANA**

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<b>WINE</b>	Red wine of great structure and complexity, aged in oak barrels
<b>VINTAGE</b>	2017
<b>ORIGIN</b>	Estate Pajana della Ginestra - Monforte d'Alba
<b>SOIL AND CHARACTERISTICS</b>	Slightly sandy, silt, clay and limestone / south east-facing exposure
<b>GRAPE VARIETY</b>	100% Nebbiolo
<b>PLANTING DENSITY</b>	Guyot, 4,500 vines per hectare
<b>HARVESTING TIME</b>	Late October, hand harvest
<b>PRODUCTION METHOD</b>	Harvested as a selection of the Pajana vineyard, destemmed with 15% whole berries in fermentation vats (steel, temperature-controlled 3.200 liters capacity). Selected yeast strains are used. Fermentation for 46 days (submerged cap), racking and aging in Slavonian oak barrels (3.200 lt) for 42 months. Release date: January 2023
<b>ALCOHOL</b>	14,46 %
<b>PH</b>	3,51
<b>TOTAL ACIDITY (g/l)</b>	5,45

*The Barolo Vigna Pajana Riserva 2017 is savory and complex, intense and refined. Notes of sweet cherry and dried blackberry give life to the bouquet opening the way to notes of crushed flowers, earth, orange peel and sweet licorice. Tight, mineral and juicy, Vigna Pajana Riserva 2017 has creamy tannins gradually seeping into strawberry and red-berries notes and combines traditional austerity with rewarding elegance and drinkability*