



RENZO
SEGHEGIO

Pajanella

BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

SUPERIORE

2022

RENZO SEGHEGIO CASCINA PAJANA

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WINE	Red wine, medium body, structured and complex
VINTAGE	2022
ORIGIN	Estate Pajana della Ginestra – Monforte d'Alba
SOIL AND CHARACTERISTICS	Sandy, calcareous and limestone, west-facing exposure
GRAPE VARIETY	100% Barbera
PLANTING DENSITY	Guyot, 4,500 vines per hectare
HARVESTING TIME	Early October, hand harvest
PRODUCTION METHOD	The grapes are destemmed and delicately crushed, 30% whole berry. Fermentation with Sacch. Pombe, with separation of liquid and solid portion in the initial stages (day 3 to day 7). Total duration of fermentation: 16 days. Racking and aging in tonneaux (Allier and Nevers) for 8 months, then Slavonian oak barrels (3.200 lt) for additional 10 months
ALCOHOL	14,50 %
PH	3,56
COLOR	Intense ruby red
BOUQUET	Cherry, red fruits, wild strawberries, licorice and chocolate

Barbera d'Alba Superiore is full and elegant: fresh and intense, with refined texture, balanced with a perfectly integrated acidity; juicy and dense with dark cherries, plum, mulberries and spice, the finish is persistent and delicious