



Barolo

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

GINESTRA
VIGNA PAJANA
2020

RENZO SEGHESSIO CASCINA PAJANA
via Circonvallazione 2, 12065 Monforte d'Alba (CN) Italia
tel-fax: +39 – 0173 78269

info@renzoseghesio.com – www.renzoseghesio.com



WINE	Red wine of great structure and complexity, aged in oak barrels
VINTAGE	2020
ORIGIN	Estate Pajana della Ginestra - Monforte d'Alba
SOIL AND CHARACTERISTICS	Slightly sandy, silt, clay and limestone / south east-facing
GRAPE VARIETY	100% Nebbiolo
PLANTING DENSITY	Guyot, 4,500 vines per hectare
HARVESTING TIME	Late October, hand harvest
PRODUCTION METHOD	Harvested as a selection of the south-east facing Pajana vineyard, destemmed with 15% whole berries in fermentation vats (steel, temperature-controlled 3.200 liters capacity). Fermentation for 26 days, racking and aging in Slavonian and Austrian oak barrels (3.200 lt) for 28 months
ALCOHOL	14,46 %
PH	3,51
TOTAL ACIDITY (g/l)	5,45
COLOR	Vibrant and vivid garnet red
BOUQUET	Sweet cherry and dried blackberry, crushed flowers, orange peel and sweet licorice. Tight, mineral and juicy

Barolo Vigna Pajana is linear and elegant, slightly savoury, juicy with cherry, strawberry compote and licorice notes, followed by elegant and refined supple tannins leading to a long final punctuated by citrusy notes