



PAITIN



“La vigna d’Elisa”, was the appellation used by our family to name the grapes conducted by Elisa Elia, coming from the only vineyard in Roero we possess in Varinere of Priocca. Vinified by Secondo, his son, only after she passed away in 1973. The vineyard were so called di “Elisa” and as such the wine produced from these grapes still carry the name of this great women that managed the winery during the dark ages of the Second World War.

FIRST VINTAGE: 1973, year in which Elisa Elia died.

GRAPE: 100% Arneis.

SOIL: Soil more sandy than the one of the Langhe alternates to white calcareous marl.

EXPOSURE and ALTITUDE: South-West, 200-240 masl.

TRAINING: Guyot, planted in 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: After a gentle press, the wine ferments and macerates for a couple of days, after that it stays on the yeast for the following 6 months.