



DOMENICO CLERICO

THE STORY

WINERY LOCATION: Monforte d'Alba, Piemonte, Italy
NAME OF WINE: Single vineyard - Pajana
 (Pronunciation: pie-yanah)

GRAPES: 100% Nebbiolo

DESIGNATION: Barolo DOCG

VINEYARD SOURCES: Pajana in Ginestra

VINEYARD SIZE + ALTITUDE: 1.8 hectares total, 290-350 m above sea

AGE OF VINES: Oldest vines up to 50 years.

SOIL: Clay, loam and sand with traces of limestone

SKIN MACERATION TIME: 15-20 days

FERMENTATION + AGING: Temperature controlled fermentation in stainless steel, aging 16 months in French barriques (20 % new 80% neutral) and 16 months big Slavonian botti before bottling.

ANNUAL PRODUCTION: 4,500 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 70-80 ppm

Filtration agents: None

Stabilization agents: None

Yeast utilized: Barolo starter, using yeast from the Barolo environment

Organic practices but not certified



ORGANIC



SELECTIONS

2018

Pajana[®]

BAROLO
 DENOMINAZIONE
 DI ORIGINE CONTROLLATA
 E GARANTITA
 GINESTRA



DOMENICO CLERICO[®]

Domenico Clerico is one of the most well respected legends in Barolo and his wines have long been celebrated for their extraordinary richness and striking aromatics. The estate is situated in Monforte d'Alba, right in the heart of Barolo with outstanding vineyard holdings in four of the greatest crus of Monforte: Ginestra, Pajana, Mosconi and Bussia; Baudana in Serralunga. When Domenico first embarked on his great wine adventure in 1976, his priority was working among the vines, strongly convinced that in order to make great wine one must care for the vineyard with love and dedication. His passion and love for the land resulted in wines of the highest quality and exceptional character.