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## ROAGNA®

## with **NICHOLAS GRIFFIN** WEDNESDAY, MAY 25, 2022 • 4PM - 7PM



Vincenzo and Rosa Roagna started making Barbaresco wine in the late 1800s. However, it was not until 1929 that the Roagna family bought their first vineyard in Barbaresco. The Casa Roagna wine estate was handed down from Vincenzo and Rosa to their son, Giovanni Roagna, who then passed it onto his son, Alfredo Roagna. Today, the wine estate and its historic vineyards are run by Alfredo's son, Luca Roagna, the fifth generation of the family, who took over as winemaker soon after his graduation from oenological school in 2001.

The vinification techniques employed in the Roagna cellars have not changed. The Roagna style has been carefully passed down through all five generations of the family, with the wines made in a traditional, classic style. The fermentation includes a full sixty-day maceration before aging in large, Slavonian oak botti for three to five years prior to bottling. The wines are then bottled unfined and unfiltered, and often

the estate will also hold back the wines for several years of further bottle aging prior to release. These are deep, complex and structured wines that are built to age and generously reward cellaring.

The heart of the Roagna estate is its six and a half hectares of vineyards in the commune of Barbaresco, most of these lying in the fine cru of Pajè. The majority of the Roagna wines can keep for decades—their bold and robust flavors improving as the years go by—making them highly sought after by wine collectors and aficionados alike! In addition to three highly allocated Roagna Barbaresco bottlings, we will also feature a Nebbiolo Langhe Rosso and a chewy and intensely flavored Dolcetto from younger vines in their vineyard holdings. If you have ever wanted to delve deeper into the complexities of Barbaresco, this event is not to be missed!

THE FEATURED FLIGHT WINES WILL BE SERVED AS EITHER 1-OUNCE OR 2-OUNCE POURS AND 5-OUNCE GLASSES. 2-OUNCE FLIGHT: \$75 PER PERSON/\$69 FOR WINE CLUB MEMBERS 1-OUNCE FLIGHT: \$39 PER PERSON/\$36 FOR WINE CLUB MEMBERS

> **2016 Roagna Dolcetto d'Alba DOC, Piedmont, Italy** Retail: \$26.00, \$12.00/glass

- 2016 Roagna Langhe Rosso DOC, Piedmont, Italy Retail: \$45.00, \$17.25/glass
- 2016 Roagna Pira Barbaresco DOCG, Piedmont, Italy Retail: \$160.00, \$48.75/glass
- 2016 Roagna Pajé Barbaresco DOCG, Piedmont, Italy Retail: \$160.00, \$48.75/glass
- 2016 Roagna Pajé Vecchie Viti Barbaresco DOCG, Piedmont, Italy Retail: \$328.00, \$95.00/glass

IF QUANTITIES ALLOW, THE WINES SERVED ON PRODUCER FLIGHT NIGHT WILL BE ON SALE FOR THAT NIGHT ONLY FOR 15% OFF RETAIL TO THOSE WHO PURCHASE A FLIGHT.

These wines and many others can be found on our website: www.fpwm.com