



Paitin

Traditionalist Barbareschi from the Elite Cru of Serraboella, Alba.

The Paitin winery, owned by the Pasquero-Elia family, was established in 1796 when Benedetto Elia purchased the farmhouse, wine cellar and surrounding vineyards.

The soil at Serraboella is a calcareous white clay with sandstone. It is a particularly steep hill facing south-southwest at 280 to 320 meters in elevation. From it, the Pasquero-Elia family produces three Barbaresco – a Serraboella bottling from the larger part of their Serraboella parcel, a Sori Paitin bottling from the most sun-exposed parcel (Sori in Piemontese means the spot of the hill most exposed to sun – where the snow melts first) and an old vine Vecchie Vigne from the same parcel only in the best vintages. They make a fresh, elegant Langhe Nebbiolo from the lesser exposed sites and younger vines on the Serraboella hill..

In the vineyards, there is the utmost respect for nature and the winery farms organically (fully certified as of 2009). Paitin has also been incorporating some biodynamic techniques, though there are no plans for official certification. In the cellar, the winemaking follows a traditional protocol that includes long macerations (3 to 8 weeks for the Barbareschi) and aging the wines in large, neutral *botti*.

These wines are definitive expressions of the Cru and treats for lovers of classic Barbaresco.

