

"Luca and his team have demonstrated their ability to make fine, ageable wines fiercely expressive of their surroundings while serving as one of the best examples of post-modern winemaking in the Langhe."

Aldo Fiordelli, Decanter

"[Roagna is] handcrafting fascinating, soulful Barbarescos and Barolos of mesmerizing depth."

Kerin O'Keefe, in Barolo & Barbaresco



Over the last decade, Luca Roagna has established himself as one of the stars of Piedmont, ever willing to take risks in the vineyard and cellar to improve his already spectacular wines. To taste his wines upon release is a visceral experience; to open a bottle after a decade is a revelation. At Armit Wines we are proud to work directly with this trailblazing estate, bringing Luca's brilliant wines from the Roagna cellar to your table.



About Roagna

Luca Roagna, a visionary in the realm of winemaking, has embarked on a revolution that commences with a deep-rooted commitment to the Earth. In this age of environmental consciousness, Luca recognizes the interconnectedness of our well-being, the health of our planet, and the soil that sustains us. Through his holistic approach to viticulture, he endeavors to address the urgent challenges posed by climate change.

Roagna's answer is quality viticulture through minimal intervention. For over two decades, they've refrained from tilling or mowing their vineyard soil, allowing nature to flourish. Regenerative agriculture is their guiding principle, fostering biodiversity, natural mulching, and the coexistence of various plant species, enriching the soil with essential micronutrients.

Roagna's passionate approach is not confined to the vineyard; their environmental commitment extends to the winery. They've made substantial investments in reducing energy consumption, relying on renewable sources for 100% of their electricity needs. Luca also values mycorrhizae, fungi that enhance soil vitality and plant resilience.

Pruning and propagating the vines are practices shaped by respect for the natural cycles and genetic diversity. Their unique approach to vine propagation involves planting grape pips to foster new seedlings with distinct traits, which proves pivotal in adapting to changing environmental conditions.

Roagna's dedication to propagating vines from seed not only safeguards heritage but also paves the way for innovative and robust varieties, capable of withstanding climatic shifts. Luca Roagna's forward-thinking commitment to sustainable viticulture and winemaking showcases a harmonious blend of tradition and innovation, while underlining the profound interplay between the Earth, carbon, and the future of wine production.





The Vintages

2023:

A classic vintage. A dry summer. Old vines were resilient. Good water reserves. A healthy canopy generated ripeness. No stress to the vines. Good freshness in the wines.

2022:

An early harvest for the white preserves freshness. A solid, generous and concentrated vintage. Perfect to enjoy early.

2019:

A vintage all about energy and structure. The acidity is the key, complemented by tannins and structure. Very classic. Long maceration (2 months). There was less racking on the VVs in order to protect them for long ageing.

2016:

A classic vintage, difficult to match. Harvest started mid-October (like in 2019).

The Manifesto

The Roagna family has lived in the village of Barbaresco for centuries, long before the wines of Barbaresco and Barolo became world famous. Luca has been working the harvest since 2001 and his guiding principles are summarised by the ten points in his manifesto:



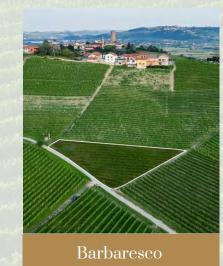
The Vineyards



Pira -Single Owner-

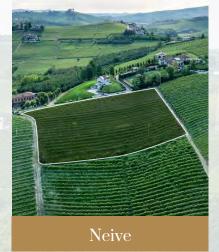
Barbaresco

Pajé

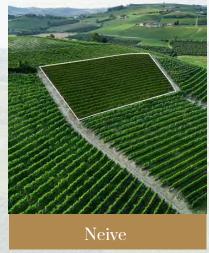




Rocche di Castiglione







Gallina







Barbaresco Asili



Montemarzino

The Whites and Reds

Wine	Special EP Price	Landed Price
2022 Solea	£517 per 6x75cl IB	£620 per 6x75cl IB
2022 Montemarzino	£635 per 6x75cl IB	£750 per 6x75cl IB
2023 Dolcetto d'Alba	£125 per 6x75cl IB	£125 per 6x75cl IB
2019 Langhe Rosso	£230 per 6x75cl IB	£240 per 6x75cl IB

The Crus

Wine	Special EP Price	Landed Price
2019 Barbaresco Pajé	£846 per 6x75cl IB £846 per 3x1.5L IB	£1,010 per 6x75cl IB £1,010 per 3x15.L IB
2019 Barbaresco Albesani	£846 per 6x75cl IB £846 per 3x1.5L IB	£1,010 per 6x75cl IB £1,010 per 3x15.L IB
2019 Barbaresco Gallina	£846 per 6x75cl IB £846 per 3x1.5L IB	£1,010 per 6x75cl IB £1,010 per 3x15.L IB
2019 Barolo Pira	£846 per 6x75cl IB £846 per 3x1.5L IB	£1,010 per 6x75cl IB £1,010 per 3x15.L IB
2019 Barolo Rocche di Castiglione	£846 per 6x75cl IB	£1,010 per 6x75cl IB

The Old Vines

Wine	Special EP Price	Landed Price
2019 Barbaresco Pajé Vecchie Viti	£891 per 3x75cl IB	£1,035 per 3x75cl IB
	£1,785 per 3x1.5L IB	£2,070 per 3x1.5L IB
2019 Barbaresco Montefico Vecchie Viti	£891 per 3x75cl IB	£1,035 per 3x75cl IB
	£1,785 per 3x1.5L IB	£2,070 per 3x1.5L IB
2019 Barbaresco Asili Vecchie Viti	£891 per 3x75cl IB	£1,035 per 3x75cl IB
	£1,785 per 3x1.5L IB	£2,070 per 3x1.5L IB
2019 Barolo Pira Vecchie Viti	£891 per 3x75cl IB	£1,035 per 3x75cl IB
	£1,785 per 3x1.5L IB	£2,070 per 3x1.5L IB

The Icon

Wine	Special EP Price	Landed Price
2016 Barbaresco Crichët Pajé	£1,125 per 1x75cl IB	£1,250 per 1x75cl IB

Limited large formats are available on allocation.

Available at an exclusive price En Primeur.

Wines will be delivered in the first quarter of 2025.

For UK distribution only.



CASSA DI ASSORTIMENTO

Special EP Price: £3,420 per case IB Physical Price: £3,765 per case IB

Oak wood case containing twelve 75cl bottles, individually protected in straw. The wines in the case are as follows:

2022 Montemarzino, 2019 Barbaresco Pajé, 2019 Barbaresco Albesani, 2019 Barbaresco Gallina, 2019 Barolo Pira, 2019 Barolo Rocche di Castiglione, 2019 Barbaresco Pajé Vecchie Viti, 2019 Barbaresco Montefico Vecchie Viti, 2019 Barbaresco Asili Vecchie Viti, 2019 Barolo La Pira Vecchie Viti, 2016 Barbaresco Crichët Pajé.

QUEEN SIZE

Special EP Price: £6,750 per case IB Physical price: £7,425 per case IB

Oak wood case containing six 3 Liters bottles, individually protected in straw. The wines in the case are as follows:

Barbaresco Pajé 2019, Barbaresco Pajé Vecchie Viti 2019, Barbaresco Asili Vecchie Viti 2019, Barbaresco Montefico Vecchie Viti 2019, Barolo Pira 2019, Barolo La Pira Vecchie Viti 2019

KING SIZE

Special EP Price: £10,800 per case IB Physical Price: ll,880 per case IB

Oak wood case containing six 5 Liters bottles, individually protected in straw. The wines in the case are as follows:

Barbaresco Pajé 2019, Barbaresco Pajé Vecchie Viti 2019, Barbaresco Asili Vecchie Viti 2019, Barbaresco Montefico Vecchie Viti 2019,
Barolo Pira 2019, Barolo La Pira Vecchie Viti 2019



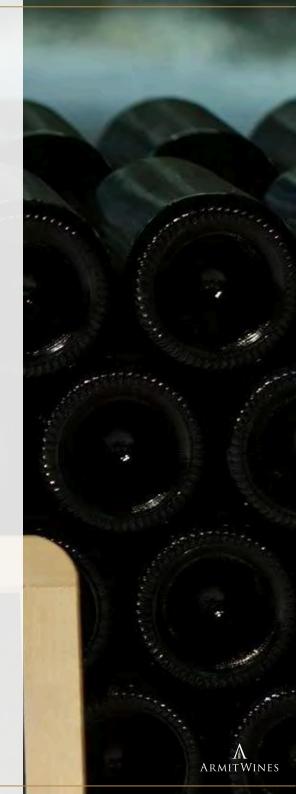


The Whites



2022 Solea

Closed at present, this needs time. So pure and vibrant - this is one of Luca's best vintages of this unique wine. Drink 2025 to 2040.











2019 Barbaresco Pajé

Closed but so complex and pure. The essence of this great terroir. Offers such attractive grip and purity. Extraordinary. Drink 2025 to 2050.



PAJÈ

prodotte nº 6757 bottiglie DE ITALY CONTIENE SOLFITI CONTAINS SUFER ROAGNA, AZ. AGRICOLA I PAGLIERI DI ALFREM LLA CANTINA IN CASTIGLIONE FALLETTO-TAGE



ROAGNA **BARBARESCO GALLINA** Sono state produte nº poso bostigile de 15 % su TULIA PRODUCTOS TIAIY CONTRINE SOLITI CONCESSUED O ALTOROINE DA ROMONA, AZ, AGRECOLA I MALBOLI MUNICIPALITA DE SENTIFICATORE NELLA CANTINA IN CASTIGLIONE MULETI- DEL LLATA E GARANTII 2019 Barbaresco Gallina Closed and restrained. Very impressive. At once rich and fleshy, tense and vibrant. Drink 2025 to 2040.











2019 Barbaresco Montefico Vecchie Viti

Mineral and complex. Racy, pure and firm. Solid, grippy tannins, offering wonderful length and grace. Drink 2030 to 2050.





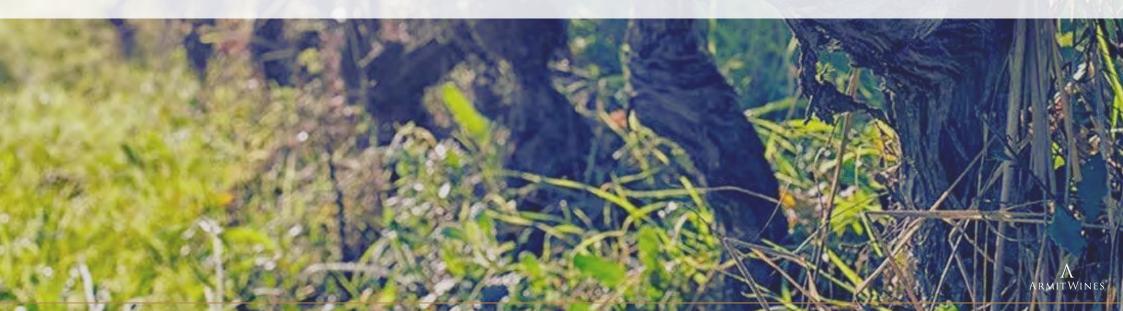






"The family's Barbaresco vineyards are in the most protected parts of the most desired crus..."

Kerin O'Keefe, in Barolo & Barbaresco





To enquire about your allocation for the 2024 releases from Roagna, please contact your account manager or email clients@armitwines.co.uk at your earliest convenience.

Contact (/s

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