

Sottimano

A refined take on Barbaresco: Nebbiolo fermented with native yeasts, prolonged maceration, and éle

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98 vinous



Alcohol :14,50 %

Composition: 100% Nebbiolo

vage in neutral-leaning French oak, yielding depth without heaviness and a seamless, chalky texture.

Pajore Babaresco 2020

Piedmont, Italy

Region and Vineyards

Pajorè is a celebrated MGA in **Treiso**, one of Barbaresco's three hilltop communes. Here, altitude and exposure temper summer heat, preserving acidity and aromatic lift. Soils are predominantly **limestone marls** with some sand, yielding wines noted for perfume, precision and an elegant, chalk-etched tannin profile. The microclimate—cool nights, ventilated slopes—helps Nebbiolo ripen evenly, concentrating red-fruited intensity without excess weight.

Sottimano farms mature vines in Pajorè, focusing on biodiversity and sensitive viticulture to foreground site character. The vineyard typically gives a Barbaresco that is linear and classic rather than opulent: roses and red currant on the nose; a sapid, saline thread on the palate; tannins that feel fine-grained yet persistent. In 2020's balanced, warm-to-tempered season, Pajorè's altitude and marl structure were decisive, shaping a wine of clarity, medium weight and impressive carry on the finish.

Winemaking

Pajorè is **100% Nebbiolo**, spontaneously fermented with indigenous yeasts. Sottimano favors a traditional regime with extended skin contact: maceration and fermentation commonly run **about 40 days**, concluding under **submerged cap** to extract gently and stabilize color and aroma. Temperatures are kept moderate, privileging perfume and finesse over sheer power.

Élevage lasts roughly **20-22 months in French oak**, with a restrained proportion of new wood (the cellar standard is low, Burgundy-sized pièces) to polish texture without imposing flavor. The wine is **neither fined nor filtered**, preserving natural sediment and aromatic complexity. This patient approach yields a Barbaresco of purity and tension—silky yet firm—whose chalky tannins and savory nuance are hallmarks of **Pajorè**.

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Vinous (Antonio Galloni) (VN) : 98 Points (2020)

The 2020 Barbaresco Pajorè is a textbook wine from this site. A wine of depth and stature, the Pajorè is so impressive, even just bottled. Dark cherry, plum, lavender, spice and menthol race across the palate as the 2020 shows off its obvious pedigree. Time in the glass brings out a whole range of spice, balsamic-infused nuances that build into the palate-staining finish. The 2020 is shaping up to be truly magnificent.

Jeb Dunnuck (JD) : 96 Points (2020)

Pouring a rich garnet, the 2020 Barbaresco Pajore is fleshy and ripe, with a pleasant touch of rustic aromas of saddle leather, black cherry, and balsamic herbs. This medium to full-bodied red is ripe with meaty tannins, rounded black raspberry fruit, potting soil, and mouthwatering salinity on the finish.

Robert Parker (RP) : 94 Points (2020)

The Sottimano 2020 Barbaresco Pajoré (with 6,000 bottles made) is a tight and elegant wine with mid-weight structure. The bouquet is very expressive with dried cherry, blackcurrant, iron ore and blue flower. Sottimano succeeds in crafting very linear and precise wines, and that is certainly the message delivered by this wine from the Pajoré Vineyard in the village of Treiso. It ends on a dry, chalky note.

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Tasting Notes

- **Color:** Transparent garnet core shading to brick at the rim; youthful luminosity typical of Treiso Nebbiolo.
- **Aroma:** Rose, violet and red cherry meet blood orange, menthol and licorice; hints of iron, tobacco leaf and balsamic lift add savory complexity.
- **Palate:** Medium-bodied, precise and saline; sleek red fruit wrapped in **chalk-fine** tannins. Bright acidity carries a long, dry finish with citrus zest, tea leaf and ferrous mineral notes.

Did you know?

Sottimano ferments with **native yeasts** and extends maceration to around **forty days** , finishing under a submerged cap—a classical Langhe technique that coaxes fine, persistent tannins while safeguarding Pajorè's floral delicacy and savory line.

Wine Pairing Ideas

- **Vitello tonnato:** the wine's acidity refreshes the creamy sauce, while subtle tannins respect the delicacy of veal.
- **Tajarin with porcini and sage:** umami depth and herbs echo Nebbiolo's balsamic and earthy nuances without overwhelming its finesse.
- **Roast duck with orange and spice:** citrus notes resonate with the wine's blood-orange lift; structure matches rich, tender meat.
- **Aged Parmigiano Reggiano:** crystalline salt and nutty savor enhance the wine's saline, mineral finish.