

Alberto Oggero

Roero Bianco

Roero is a beautiful part of Piedmont that lies on the left bank of the Tanaro river, across from the Langhe, the home of Barolo and Barbaresco. Here, young rising star Alberto Oggero is making tremendous strides with a strong focus on Nebbiolo and Arneis. As a young child, Alberto would follow his grandfather Sandro through the vineyards, spending as much time as he could among the vines. This passion only continued as he grew older and at the age of 25 he finished his oenological studies in Alba before racing back to his home in Roero to embark on the greatest of adventure of his life - becoming a winemaker.

Separated from the Langhe by the Tanaro River, Alberto's challenge of creating magic with the Nebbiolo from Roero rather than competing with the Nebbiolo of Langhe became his source of inspiration and drive. Alberto's love for Roero was sparked in 2009 when he restored his family's house and cellar and inherited his grandfather's beloved vineyards. Day in and day out he takes great care in every aspect of grape growing and winemaking with little to no assistance.



Winery Location: Roero, Piedmont, Italy

Name of Wine: Region - Roero

Grape(s): 100% Arneis

Designation: Roero Arneis DOCG

Vineyard Sources: Santo Stefano

Vineyard Size: 2 hectares, 280m above sea level

Soil: Sand and limestone

Age of Vines: Oldest vines up to 20 years of age

Skin Maceration Time: 3 days (50% of the grapes)

Fermentation & Aging:

Temperature controlled fermentation in 50% stainless steel, 50% cement, followed by aging in neutral 30HL Slavonian oak barrels for 12 months

Annual Production: 8,000 bottles per year

Additional Technical Information:

Sulfites (ppm) - 45 ppm

Filtration agents? None

Stabilization agents? Cold stabilization only

Yeast utilized - Wild yeasts

Organic/Biodynamic: Certified Organic

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Roero

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Winery Location: Roero, Piedmont, Italy

Name of Wine: Takes after the region - Roero

Grape(s): 100% Nebbiolo

Designation: Roero DOCG

Vineyard Sources: Santo Stefano

Vineyard Size: 0.5 hectares, 390m above sea level

Soil: Sandy clay

Age of Vines: Oldest vines up to 35 years of age

Skin Maceration Time: 25 days

Fermentation & Aging:

Maceration and fermentation takes place in cement tanks for one month followed by 18 months in 500L French oak.

Annual Production: 3,000 bottles per year

Additional Technical Information:

Sulfites (ppm) - 18-20 ppm

Filtration agents? None

Stabilization agents? Cold stabilization only

Yeast utilized - Wild yeasts

Organic/Biodynamic?

Certified organic

Alberto Oggero

Sandro d'Pindeta

Roero is a beautiful part of Piedmont that lies on the left bank of the Tanaro river, across from the Langhe, the home of Barolo and Barbaresco. Here, young rising star Alberto Oggero is making tremendous strides with a strong focus on Nebbiolo and Arneis. As a young child, Alberto would follow his grandfather Sandro through the vineyards, spending as much time as he could among the vines. This passion only continued as he grew older and at the age of 25 he finished his oenological studies in Alba before racing back to his home in Roero to embark on the greatest of adventure of his life - becoming a winemaker.

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Winery Location: Roero, Piedmont, Italy

Name of Wine: Name of Alberto's grandfather, whom he inherited his cellar and winemaking passion

Grape(s): 100% Nebbiolo

Designation: Vino Rosso

Vineyard Sources: Santo Stefano

Vineyard Size: 1.5 hectares, 370m above sea level

Age of Vines: Oldest vines up to 30 years of age

Soil: Sand and limestone

Skin Maceration Time: 5 days

Fermentation & Aging:

Maceration and fermentation takes place in cement tanks along with aging for another 12 months.

Annual Production: 5,000 bottles per year

Additional Technical Information:

Sulfites (ppm) - 25 ppm

Filtration agents? None

Stabilization agents? Cold stabilization only

Yeast utilized - Wild yeasts

Organic/Biodynamic?

Certified organic

Alberto Oggero

Valle dei Lunghi

Roero is a beautiful part of Piedmont that lies on the left bank of the Tanaro river, across from the Langhe, the home of Barolo and Barbaresco. Here, young rising star Alberto Oggero is making tremendous strides with a strong focus on Nebbiolo and Arneis. As a young child, Alberto would follow his grandfather Sandro through the vineyards, spending as much time as he could among the vines. This passion only continued as he grew older and at the age of 25 he finished his oenological studies in Alba before racing back to his home in Roero to embark on the greatest of adventure of his life - becoming a winemaker.

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Winery Location: Roero, Piedmont, Italy

Name of Wine: Long Valley is the translation, it is an area where the vineyards are located

Grape(s): 100% Arneis

Designation: Vino Bianco

Vineyard Sources: Santo Stefano,

Vineyard Size: 0.1 hectare, 320m above sea level

Age of Vines: Oldest vines up to 80 years of age

Soil: Sandy clay

Skin Maceration Time: 10 days

Fermentation & Aging:

Maceration and fermentation takes place in cement tanks for 14 months followed by one year of bottle refinement

Annual Production: 600 bottles per year

Additional Technical Information:

Sulfites (ppm) - 40 ppm

Filtration agents? None

Stabilization agents? Cold stabilization only

Yeast utilized - Wild yeasts

Organic/Biodynamic?

Certified organic