

Alberto Oggero

Roero Bianco DOCG



The Story: Forget everything you know about Roero, Arneis, and Roero Arneis! Alberto Oggero was born in Canale in 1985 and spent his childhood accompanying and then working with his grandfather, Sandro, in his vineyards. Both of Alberto's grandfathers tended their own vineyards but his parents did not follow their parents into wine. Alberto was different and returned home to take over Sandro's 2ha of vineyards after he passed. By the time he was 20 he had restored the family's house and cellar by hand and was ready to begin his life in wine. In 2009 he bottled his first wine, 500 bottles of Roero Arneis and followed with his first Roero Nebbiolo in 2011. In the following years Alberto has been able to reclaim more old vineyards and pursue his ideals of viticulture and oenology. Not a person of easy contentment, Alberto works tirelessly in the vineyards and then in the cellar to make sure that nothing happening there gets in the way of the fruit. He is also a member of RAW Wine. At 35, Alberto is just beginning his journey and we are happy to have found him and to be a part of it.

Vineyard: Three vineyards and three villages: Le Coste (Santo Stefano), SS Trinita (Canale), and San Michele (Monteu) facing east / southeast sitting at 280masl. Vines are Guyot trained and grapes were hand-harvested the first 10 days of September.

Vinification: Fermented with indigenous yeast, 50% whole-cluster and 50% pressed after 3 days macerated followed by 100% malolactic fermentation.

Ageing: One year in stainless steel, concrete, and large untoasted Slovenian Oak followed by 6 months in bottle.

Everything else you want to know about this

wine: They use only native yeasts, use no fining or filtration, and seek only to express to fullest potential of terroir and drinkability. With the 2018 vintage he is releasing the wine that he has been working towards for many years, Roero Bianco DOCG. Alberto decided to call this wine Bianco moving forward because it is very different from the typical Arneis wines produced, which can be overtly floral, off dry, or simple: It speaks of place and also of the best parts of Arneis.

Varietal: 100% Roero Arneis

Region: Piemonte, IT

Winemaker: Alberto Oggero

Vines Age: 20-30 years

Production: 7,000 bottles

Farming: Certified Organic

Soil: Sedimentary and Marine Sand

Le Storie
Wines