

Alberto Oggero

Roero Rosso 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: Santo Stefano Roero's high, steep Le Coste vineyard that looks across at Veza d'Alba to the south, sitting at 320masl. Vine are Guyot trained; grapes were hand-harvested October 11-20.

Vinification: Fermented in stainless steel tank with indigenous yeast with a 25 maceration and both submerged and floating cap.

Ageing: 14 months in 500L Slovenian oak tonneaux followed by one year bottle-aged.

Everything else you want to know about this

wine: Alberto only uses native yeasts, wines are unfiltered and unfiltered, and seek only to express to fullest potential of terroir and drinkability. He seeks to extract the most natural essence of nebbiolo giving priority to the needs of the terroir balanced with the prestige of the varietal. He describes this wine as "deep without being pompous with wide shoulders giving space allowing the Cru to express itself".

Varietal: 100% Nebbiolo

Region: Piemonte, IT

Winemaker: Alberto Oggero

Vines Age: 30 years

Production: 2,000 bottles

Farming: Certified Organic

Soil: White Sandy/Silty with Clay

Le Storie
Wines