



CONSORZIO
TUTELA
ROERO

WINES OF ROERO



CAMPAGNA FINANZIATA AI SENSI DEL REG. EU N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013



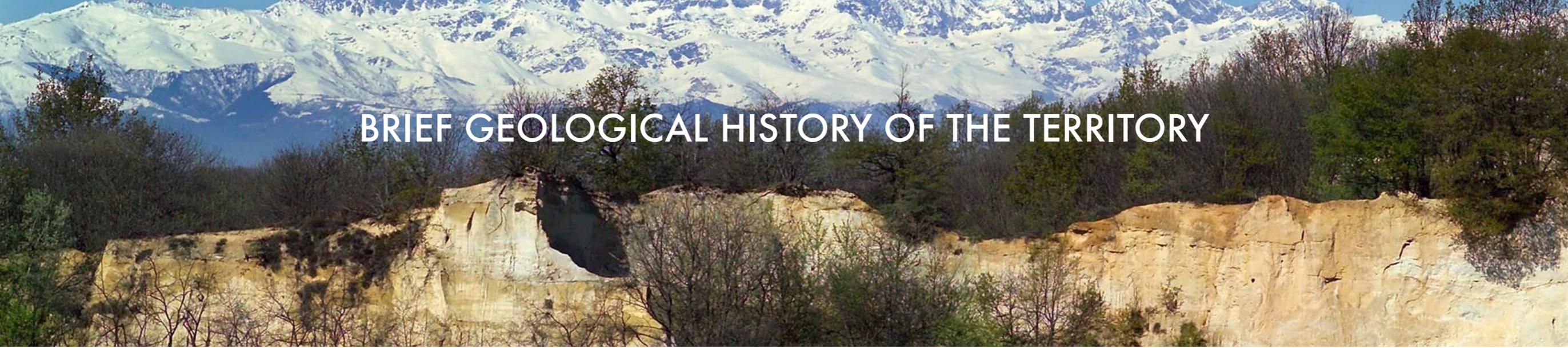
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THE TERRITORY



BRIEF GEOLOGICAL HISTORY OF THE TERRITORY

Roero is an area that lies to the north of Alba, on the left bank of the River Tanaro, between the plain of Carmagnola and the low hills of Astigiano.

From a geological point of view it is quite a young land, despite resting on a very ancient crystalline base. Up until 130 million years ago it was part of the bottom of an inland sea, called the Golfo Padano. Its terrain was formed by the sedimentation of debris of various lithological origins transported by marine currents that eroded the surrounding mountains, layering them through various stages of drying up and immersion.

Roero remained a shallow gulf until the Pliocene, as shown by the sandy sediments and marine clays. The emergence and formation of the Roero hills took place 2-3 million years ago. This drift also brought various types of soil to the surface: the deeper layers shifted uphill, whereas those more recent remained at the bottom of the valley.

After the final surfacing the soil was covered once again by sediments of alluvial and wind origin. In that period Langhe and

Roero formed a single plateau with the Tanaro and the Stura in the direction Bra – Carmagnola. The great friability of this marine-origin soil led to a progressive erosion. This shift occurred between 220.000 and 150.000 years ago along the path of the Tanaro in the direction Alba – Asti, separating Langhe and Roero. The erosion of the river had a significant effect on the sandy soil of Roero, creating the Rocche, craggy mountain peaks that mark the watershed between the old and new Tanaro valley. They cut the territory from south-west to north-east, from Pocapaglia to Montà, dividing the continental gravel and fluvial clay soils from those of marine origin, providing ideal vine-growing conditions.

This is how the Roero territory was formed on the left bank of the river Tanaro. The area of DOCG Roero covers the entire administrative territory of the municipalities of Canale, Corneliano d'Alba, Piobesi d'Alba and Vezza d'Alba, and part of those of Baldissero d'Alba, Castagnito, Castellinaldo, Govone, Guarene, Magliano Alfieri, Montà, Montaldo Roero, Monteu Roero, Monticello d'Alba, Pocapaglia, Priocca, S.Vittoria d'Alba, S.Stefano Roero and Sommariva Perno.



THE SOIL

In general the soil of Roero is of the marl-sandstone type with a prevalence of sandstone, marine-origin sedimentary rocks, and a good content of limestone, clay and sand. This last element makes the soil loose and soft and gives it great permeability. Given their marine origin, the vineyard terrains are rather poor in organic matter, but rich in mineral salts, with a good content of calcium and phosphorous, a good amount of potassium, magnesium, microelements (boron, iron and manganese) and an average pH above 7.

More than just one soil however, we should talk about different soils. In fact, according to the time of emergence of the waters, there are soils of various characteristics: with sandy-gravelly continental sediments, sandy-marine sediments and clay-marine sediments. These profiles are sometimes found side by side, at times superimposed one above the other, forming the real and proper

macroareas, deposited along the line that goes from north-west (the Rocche) to south-east (the areas nearest to the Tanaro).

In the north-western territories, along the line of the Rocche, at an altitude of about 350 metres above sea level and above, we find soils with little limestone and particularly rich in sand (about 80% of sand content), of lakeside-river origins, loose and very lightweight. About 5% of the viticulture of the Roero is carried out on this type of soil.

All along the “internal” strip of the Rocche, more to the east and at a lower altitude, you find instead sandy soil that has almost no limestone at a superficial level; they are older and of marine origin, rich in fossils. They are dominantly acidic soils, fundamentally loose and arid, because rainfalls filter through very rapidly, taking with them most of the nutrients and making them unfit for cultivation.



The central part of the Roero territory instead often sees the pliocenica matrix merge with a silty grey-blue plate with more limestone and clay, which is present in spots all around Roero.

Limestone percentages that go from 3% to 10% are found in the marl and chalky-sulphurous formations of the Priocca territories, Canale and Govone (a sort of transverse strip on the east-west line). The limestone component instead is almost 50% in the next strip that goes from Corneliano to Govone passing through Vezza. This massive percentage of limestone accentuates the viscosity and compactness of the clay terrains.

Finally, we find the strip nearest to the Tanaro, which has cold terrains, with a presence of clay mixed in chalk banks and with Marne di S.Agata Fossili (St. Agatha Marl Fossils), where there are more compact terrains, similar to those of Langa.

THE CLIMATE

Roero is considered a semi-arid zone. The Roero hills are actually almost totally devoid of water, because the soft marl layers that alternate with sandy ones offer only temporary water reserves. The viticulture landscape demonstrates this, scattered with cisterns to collect rainwater or wells to draw water from aquifers.

The total average rainfall ranges from 650 to 720 millimetres per year (the poorest area in rain in all of South Piedmont), with some annual amounts between 450 and 500 mm, half the national average. Most of the precipitation occurs from October to January, and it is fundamental for the replenishing of the underground reserve, necessary for vegetal development of the vines from May to June. Snowfalls in winter also represent an important water supply for the vineyards.

Note that the presence of the Maritime Alps (in particular of the Monviso) leads to very strong thermal ranges, with the risk of storms and hailstorms. In this type of context, use of the best exposures and exploitation of the steep sloping sides becomes fundamental, in order to guarantee a good insulation even during inclement weather.





CULTIVATION OF THE VINES

There is evidence of trade, consumption and production of wine in Piedmont since the seventh century BC, as confirmed by the discovery of Etruscan wine amphorae and pomace from cultivated grape vines. Wine production, thus, has developed in the area of Roero since the presence of the Ligurian (and, so, before the arrival of the Romans), thanks to the likely influence of the Etruscans. As in all of continental Europe, however, it took the Romans to devise an efficient and systematic viticulture. The crisis of the Roman Empire and the subsequent invasion led to an abandonment of viticulture in favour of cultivation of crops more useful to subsistence. Only the monastic orders continued to grow vines. Viticulture started to expand again in the eleventh century. This is testified by the many laws enacted in following centuries for the preservation and regulation of wine production, the municipal registers keeping track of vineyards and, with regard to land exclusively dedicated to the

cultivation of the vine, the birth of place names that refer to the vineyard or to the vines. With the arrival of the Savoy, between the end of 1500s and the beginning of 1600s, the consolidation phase of the wine industry began, which continued uninterrupted until the nineteenth century. "American" diseases and in particular Phylloxera, which affected the entire continent from the second half of the 1800s to the first half of the 1900s, radically changed the vines and ways of working them. They would not however leave particular marks on Roero viticulture. On the contrary in some ways they would help to naturally "select" the most suitable areas, in particular with regard to areas more suitable for cultivating nebbiolo, so that today the viticulture of Roero is done almost exclusively on hillsides (with often very steep slopes), up to and over 50%. Today there are 1214 hectares of vineyards registered under the Roero denomination; of these, 915 are of arneis and 299 are of nebbiolo.

THE GRAPES



Nebbiolo

Nebbiolo is a native grape of Piedmont, the first written records of it are found at the end of the thirteenth century. In Roero Nebbiolo is mentioned for the first time at the beginning of the fourteenth century. In following centuries, became one of the most esteemed red grape, so much as to remain an important grape despite the arrival of Phylloxera, precisely because, Roero was considered one of the most suitable areas for its cultivation. Nebbiolo has a very long vegetative stage. It is among the first grapes to germinate and the last to be harvested (often in the second half of October), and is therefore subject to spring frosts and autumn rains.

Particularly sensitive to geographical conditions (it is prone to genetic mutations, depending on the soil on which it is planted), Nebbiolo is grown almost exclusively in hillside vineyards in the best exposures. There are three well-known and used clones: lampia, michet and rosé.



Arneis

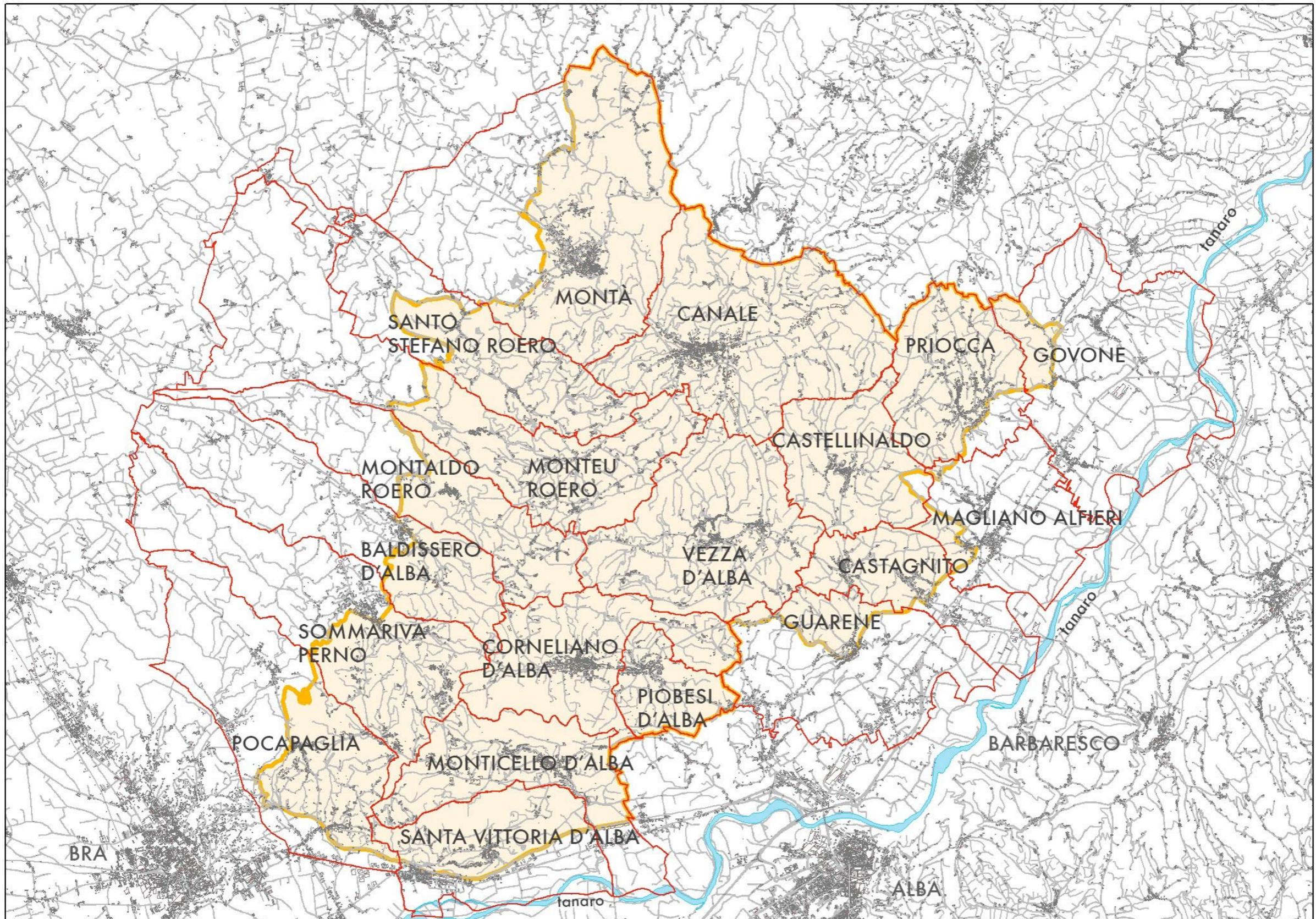
Arneis has practically been always grown in the Roero. Between the end of 1400s and the beginning of 1500 we find the first written evidence, in the form Reneysium and Ornesium, and in the citation of a vineyard called "moscatelli et renexij", which refers to a place (current location Renesio in the municipality of Canale), where that grape was probably cultivated. It was only in the 1970s that vineyards completely dedicated to Arneis were reconstructed, when little more than ten acres were counted, and some wineries started to produce it in the dry version.

As for its vegetative cycle, it has a medium-early budding, so when possible, it is planted in areas that aren't subject to spring frosts. It has a flowering that typically occurs in the first ten days of June, and it reaches maturity in the second half of September.

A scenic view of a hillside town. The town is built on a green hillside, with a prominent church with a bell tower on the crest. The houses have red-tiled roofs. The sky is filled with large, white, fluffy clouds. The foreground shows more greenery and a road winding through the fields.

2

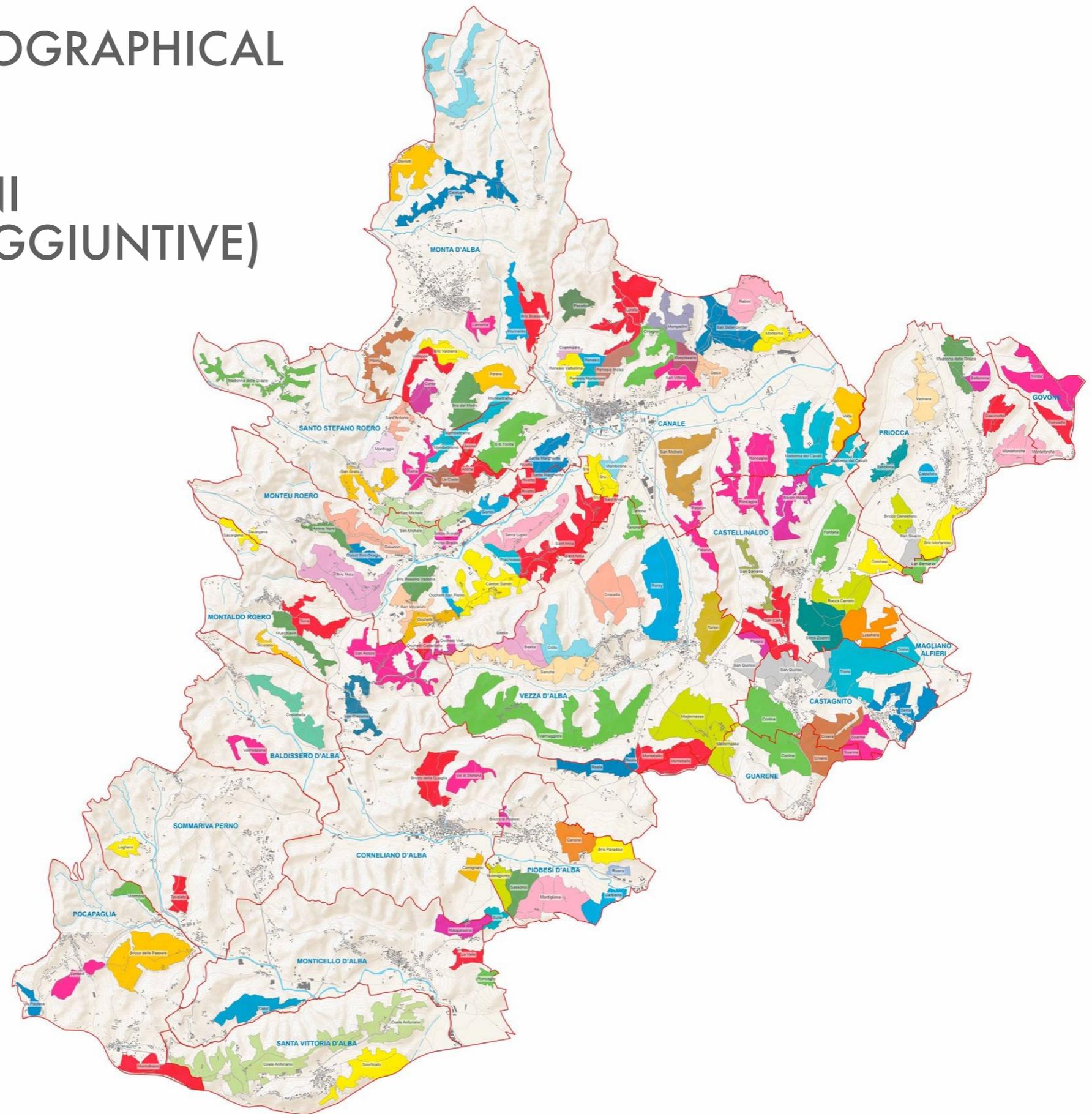
THE MUNICIPALITIES AND THE PRODUCERS



Baldissero d'Alba | Canale | Castagnito | Castellinaldo | Corneliano d'Alba | Govone | Guarene | Magliano Alfieri | Montà | Montaldo Roero | Monteu Roero | Monticello d'Alba | Piobesi d'Alba | Pocapaglia | Priocca | Santa Vittoria d'Alba | Santo Stefano Roero | Sommariva Perno | Vezza d'Alba

ADDITIONAL GEOGRAPHICAL DEFINITIONS

(MGA - MENZIONI GEOGRAFICHE AGGIUNTIVE)



THE PRODUCERS OF ROERO

Abbona Marziano	201	Botto F.Ili	98
Alberto Oggero	180	Brezzo Michele	172
Almondo	94	Bric Castelvej - Gallino Domenico	27
Aloi Vini	95	Bricco del Prete	158
Antica Cascina dei Conti di Roero	190	Bruno Franco	28
Araldica Castelvej	202	Buganza Renato	146
Bajaj	123	Cà di Cairè	99
Baracco de Baracho	70	Calorio Vincenzo	101
Barbero Giacomo	24	Cantina Monpissan - Gallino Antonio	47
Barbero's Vini	25	Careglio	21
Battaglino Fabrizio	191	Casa Tallone	205
Battaglio Mario	192	Cascina Albano	206
Baudevin	59	Cascina Ca' Rossa	29
Beiva Winery	26	Cascina Chicco	30
Benotti Rosavica	156	Cascina Ciapat	118
Bersano Vini	203	Cascina del Pozzo	71
Bordone Gian Paolo	124	Cascina Fiorenza	31
Bordone Gino	125	Cascina Goregn	60
Bordone Giuseppe	96	Cascina Lanzarotti	126
Bornengo Gian Mario	97	Cascina Paladin	32
Bosco Giovanna	157	Cascina Palazzo Rosso	151
Bosio Family Estates	204	Cascina Pellerino	127

THE PRODUCERS OF ROERO

Cascina Val del Prete	159	Dosio	209
Casetta Carlo	102	Edoardo Olivetti	219
Casetta F.lli	193	Enrico Serafino	38
Cauda Carlo	173	Fassino Giuseppe	128
Cauda Enrico - Cascina Fornace	174	Fenocchio Giacomo	210
Chiesa Carlo	175	Filippo Gallino	39
Cordero Gabriele	160	Fontanafredda	211
Cornarea	33	Francone	212
Costa Carlo	104	Fratelli Calorio	100
Costa Catterina	61	Frea Lorenzo e Giovanni	119
Costa Ermanno - Cascina Spagnolo	35	Gagliardi Piero	141
Costa Franco	72	Generaj	106
Costa Stefanino	105	Giacomo Grimaldi	213
Cournaja	166	Giacomo Vico	55
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Dabbene Daniele	167	La Grisa	107
Delpero S.S.	177	La Ribota	225
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Dogliotti 1870	208	Malabaila di Canale	41

THE PRODUCERS OF ROERO

Malvirà	41	Paitin	220
Manfredi Aldo e c.	214	Parussa Giuseppe	120
Marchesi di Barolo	215	Patrunét	195
Marchisio Pietro	108	Pedemontis	161
Mario Costa	44	Pelassa	109
Marolo Guglielmo	45	Pescaja	221
Marsaglia	75	Pezzuto F.Ili	196
Massucco F.Ili	63	Piazza Comm. Armando	222
Matteo Correggia	34	Pinsoglio Fabrizio	50
Michele Chiarlo	207	Pioiero	197
Mo	216	Poderi Gianni Gagliardo	223
Monchiero Carbone	46	Poderi Moretti	132
Montaribaldi	217	Poderi Vaiot – Casetta Franco	103
Morra Stefanino	76	Ponchione Maurizio	84
Negro Angelo	129	Porello Marco	51
Negro Giuseppe	218	Portinale	134
Negro Lorenzo	131	pQlin - Battaglino Angelo	64
Nizza Silvano	179	Produttori di Govone	85
Nota Giuliano	142	Rabino F.Ili	168
Novo Marco	48	Rabino Luigi Giuseppe	52
Oberto Luigi	186	Ri Da Roca	224
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THE PRODUCERS OF ROERO

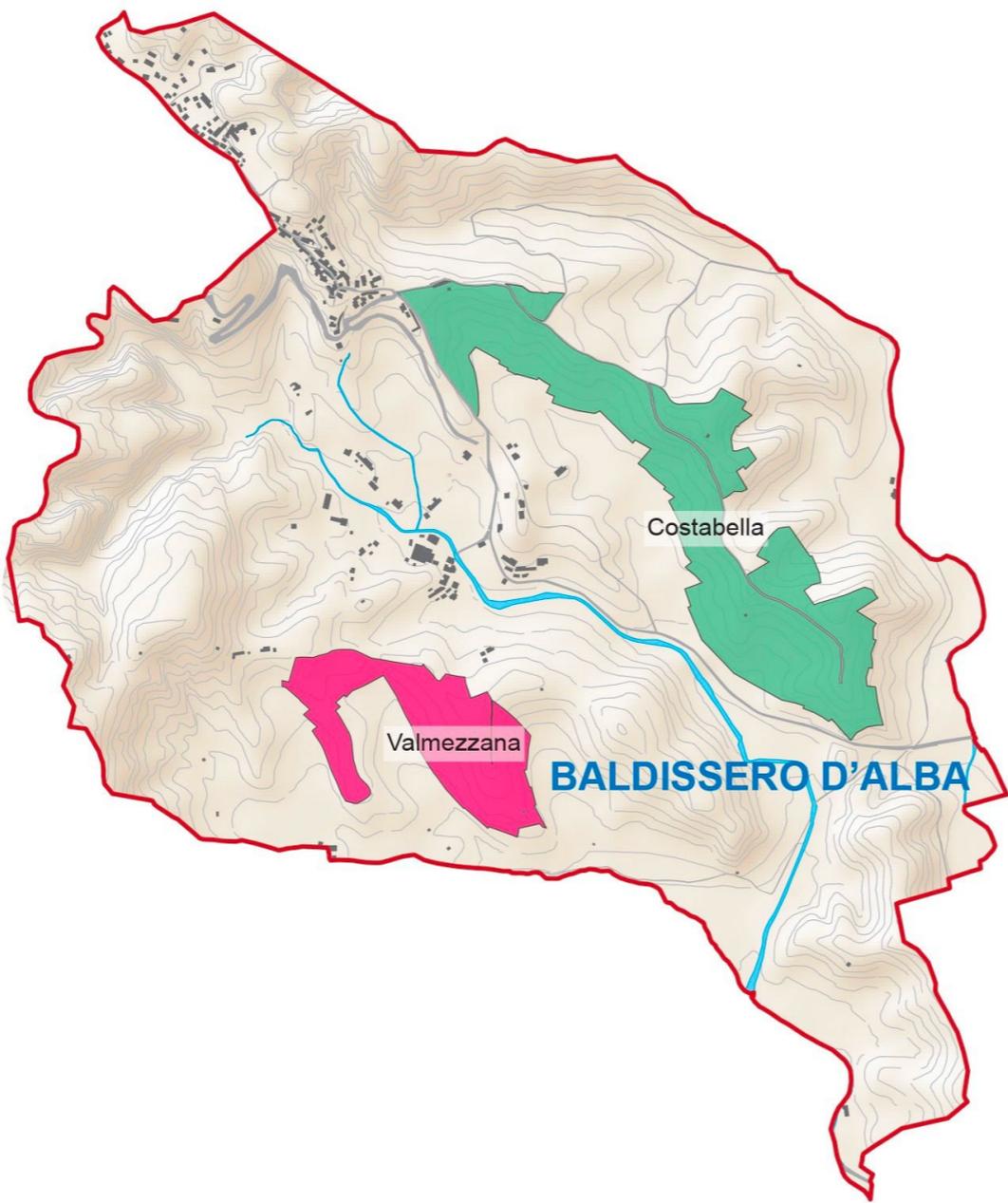
Roagna Giuseppe	162	Vigna Riccardo	113
Rosoretto	227	Vignevolute	114
Rosso Francesco	181	Villata Tiziana – Occhetti Luca	137
Sandri Daniele	135	Vinory	233
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Sibona F.lli Stefano & Domenico	182		
Sordo Giovanni	228		
Sperone F.lli Carlo, Sergio e Sebastiano	53		
Taliano Cristian	110		
Taliano Giuseppe	229		
Taliano Michele	111		
Taliano Nicola	112		
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Tenuta La Pergola	230		
Tenuta Laramè	231		
Tibaldi	152		
Valdinera	80		
Valfaccenda	54		
Vaudano Enrico e Figli	232		
Vecchio	66		
Viano Michele	198		
Viglione Antonio & Figli	136		

BALDISSERO D'ALBA

The municipality of Baldissero d'Alba spreads from the Rocche all the way to the central part of the geographical area of the Roero denomination. The part just before the Rocche has a soil rich in sand of marine origin, with a large number of fossils present, and almost no calcareous components on a superficial level; it is generally arid, as precipitations filter through it very fast. These soils are best suited for the making of Roero Arneis, while the Roero are usually harmonious, delicate, and with a moderate level of alcohol and tannins. The central part of the region, in the direction of Corneliano d'Alba, has the presence of a bluish-gray loam slate (found in spots throughout the Roero), more calcareous and with a clay content of over 20% - it is the ideal soil for complex and well-structured Roero wines. The municipality has about 17 total vineyard-planted hectares, 11 of which are planted with Arneis and 6 with Nebbiolo. There are two Additional Geographical Definitions, Costabella and Valmezzana.



The municipality of Baldissero d'Alba



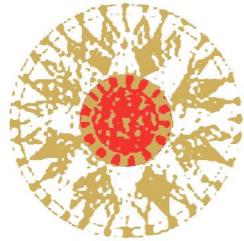
Comune di Baldissero d'Alba

- Costabella
- Valmezzana

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CAREGLIO
AZIENDA AGRICOLA



Piero Careglio, supported by his son Andrea, leads the family winery founded in 1986. The winery has 8,5 vine-planted hectares (an additional 0,5 hectare is leased), of which 5,50 belong to the DOCG denomination: 5 of these are of Arneis and 0,50 of Nebbiolo, all of which are located within the municipality of Baldissero.

DOCG-DENOMINATION WINES:

- **Roero:** from vineyards located in Baldissero d'Alba; it is aged in stainless steel vats for 6 months and 12 months in large oak casks, followed by at least 12 months of aging in the bottle, with a total annual production of about 5,000 bottles.
- **Roero Arneis:** from vineyards located in Baldissero d'Alba; it is aged in stainless steel vats for 4 months (sur lie), followed by at least 2 months of aging in the bottle, with a total annual production of about 19,000 bottles.

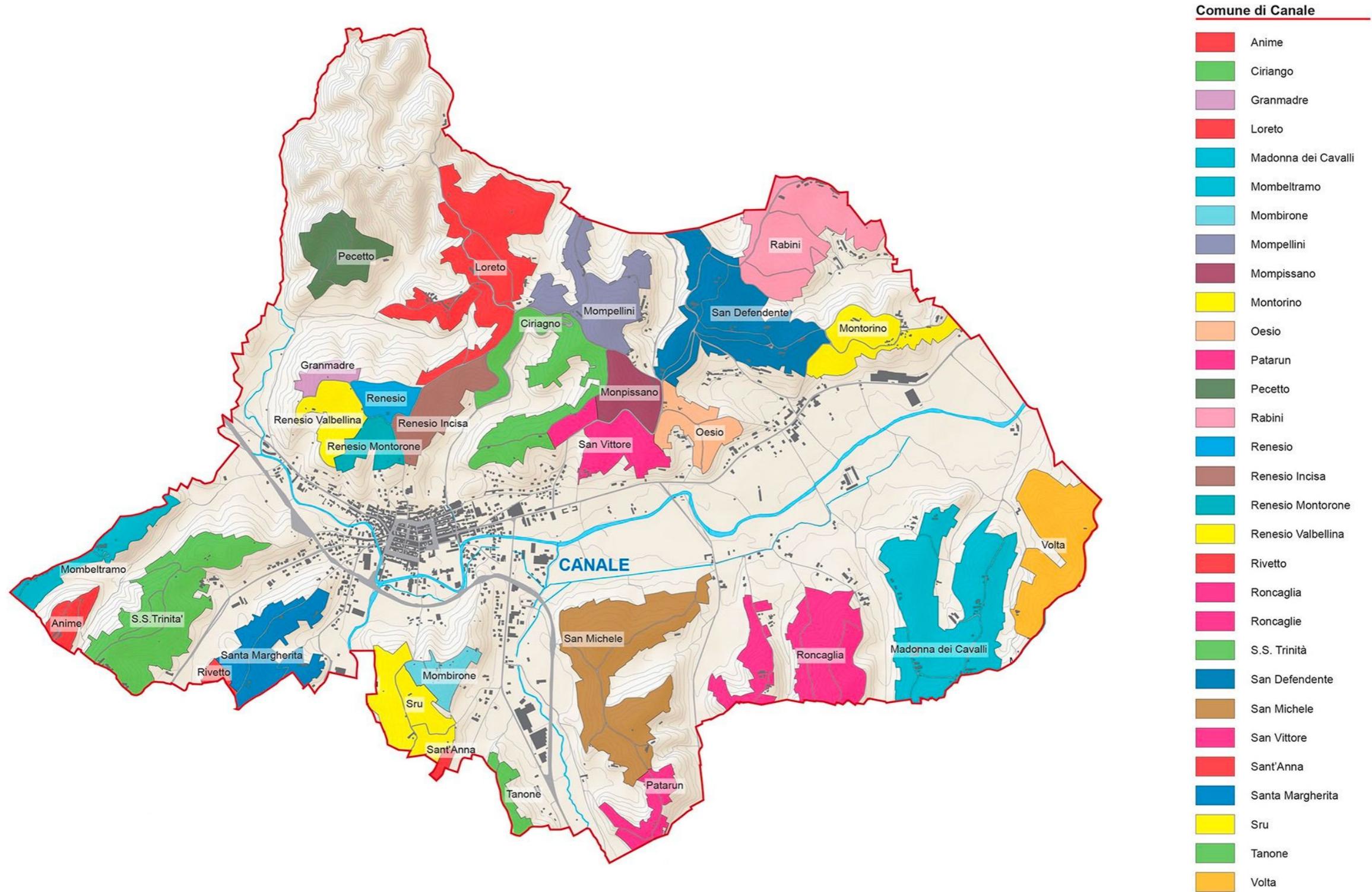


CANALE

Canale could be considered the wine capital of the Roero: with its 380 vineyard-planted hectares, it is the most important viticultural municipality of the area. Of these, almost 291 hectares belong to the DOCG denomination – 193 are of Arneis and 98 of Nebbiolo, making up over 23% of the total hectares planted belonging to the denomination (and over 30% of the total vineyards of the Roero). The soils are mostly sandy (of Pliocene origin), with a grayish-blue loam component and a clay content of over 20%, as seen by the most part in the central Roero area: it is the ideal land for complex Roero wines, with great structure and suitable for aging. The hills of Canale have great expositions, altitudes and slopes, somewhere in between the extreme slopes of Santo Stefano Roero and the gentle hills of Castellinaldo and Castagnito. Towards Priocca, we find marly soils with a calcareous content ranging from 3 to 10%, as well

gypsum/sulfur formations (a complex of deposits of the late Miocene period, made up of loose gypsum, sulfuric limestone, rock salt and other highly-soluble salts, alternated with soil deposits), which lead to full-bodied wines, rich in aromas and with a good alcohol level, while towards Santo Stefano, the soils highlight above the mineral and sapid characteristics of the wines that their body or structure. There are 30 Additional Geographical Definitions: Anime, Ciriango, Granmadre, Loreto, Madonna dei Cavalli, Mombeltramo, Mombirone, Mompissano, Montorino, Oesio, Patarun, Pecetto (also called Ampsej), Rabini, Renesio, Renesio Incisa, Renesio Montorone, Renesio Valbellina, Rivetto, Roncaglia, Roncaglie, S. S. Trinità, San Defendente, San Michele (also called Mommiano or Torrette), San Vittore, Sant'Anna, Santa Margherita, Sru, Tanone and Volta.

The municipality of Canale



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Giacomo Barbero

Giacomo Barbero founded this young winery in 2016. It owns about 0.40 hectares of vineyards, belonging to the denomination and planted with Arneis.

DOCG-DENOMINATION WINES:

- **Roero Arneis:** from vineyards located in Vezza d'Alba. It ages 6 months in stainless steel vats and another 1 in bottle, for an annual production of about 3,000 bottles.

BARBERO'S VINI

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The winery, founded in 1950 by Secondo Barbero, is now managed by his son Piero and his nephew Stefano. It owns 10 hectares of vineyards, with some vineyard located in the reputed area of San Defendente.

DOCG-DENOMINATION WINES:

- **Roero**
- **Roero Arneis Vigna La Brina**
- **Roero Malin Riserva**



BEIVA WINERY

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Website: www.instagram.com/beiva.winery

Giovanni Ferrero's winery has 3.6 hectares of vineyards, 1 of which is leased. 1.7 hectares belong to the denomination, 1.5 are of Arneis and 0.2 of Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero Arneis**: from vineyards located in Canale, it is aged 4 months in stainless steel vats and another 4 in bottle, with a total annual production of about 1,000 bottles.



BRIC CASTELVEJ - GALLINO DOMENICO

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Established by Domenico Gallino in 1956, the winery is currently run by his son-in-law, Mario Repellino, and his son Cristiano. The winery manages 16 hectares. They currently have 6 hectares of vineyards belonging to the DOCG denomination, 3 of which are of Arneis and 3 of Nebbiolo. The vineyards are located in the municipalities of Canale and Govone on the typical calcareous, clayey and sandy soils.

DOCG-DENOMINATION WINES:

- **Roero:** from vineyards located in Canale. It ages in large oak casks for 13 months and 6 months in bottle, with a total annual production of about 6,000 bottles.
- **Roero Arneis:** from vineyards located in Canale. It ages in stainless steel vats for 6 months, with a total annual production of about 31,000 bottles.
- **Roero Arneis Selezione Vigna Bricco Novara:** from the vineyard of the same name located in Canale. It ages in stainless steel vats for 2 months, in small oak barrels for 6 months and in bottle for 2 months, with a total annual production of about 2,200 bottles.
- **Roero Selezione Panera Alta Riserva:** from vineyards located in Canale. It ages in small oak barrels for 24 months, in large oak barrels for 6 months and in bottle for another 6 months, with a total annual production of about 2,000 bottles.

BRUNO FRANCO

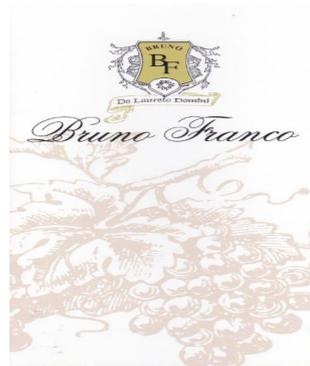
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A third-generation family-run winery founded in 1932. Today, it is run by the brothers Felice and Mario Bruno. They currently hold 12 vineyard-planted hectares, 7 of which are estate-owned and 5 that are leased. The winery has 6 vine-planted hectares belonging to the denomination, 5 of which are of Arneis (planted within the municipality of Canale) and 1 of Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero:** from the vineyards Belom, located in Canale, and Ciabòt, located in Montà. It ages 12 months in small oak barrels. It has a total annual production of about 2,500 bottles.
- **Roero Arneis:** from the Belom and San Giorgio, vineyards located in Canale. It ages for 2 months in stainless steel vats. It has a total annual production of about 10,000 bottles.

CASCINA CA' ROSSA

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The winery of the Ferrio family has been active from the 1960s, at a time when in the Roero area viticulture was not considered as important as the cultivation of fruit trees. Today is Angelo that manages the total of 13 hectares belonging to the winery. 7 of these belong to the DOCG denomination (4 hectares are planted with Arneis and 3 with Nebbiolo), with vines planted on some of the most important Roero single vineyard locations for Nebbiolo, like Audinaggio, located in the Valmaggioro zone of Vezza d'Alba, an old vineyard located on a steep hill with slopes between 65° and 70°, with a sand-rich soil. The Mompissano vineyard (approx. 1.5 hectares) in Canale is one of the most renowned single vineyards of the Roero. It is located on a hill with southern exposition on a limestone/clay rich soil.

DOCG-DENOMINATION WINES:

- **Roero Arneis Le Coste Riserva:** from the MGA of the same name located in Santo Stefano Roero. It ages partly in stainless steel vats and partly in wood for 12 months and 6 months in bottle, with a total annual production of about 2,500 bottles.
- **Roero Arneis Merica:** from vineyards located in Canale. It ages in stainless steel vats for 9 months, with a total annual production of about 18,000 bottles.
- **Roero Audinaggio:** from the vineyard of the same name, located in the MGA Valmaggioro in Vezza d'Alba. It ages in small oak barrels for 18 months (50% new and 50% of second use), with a total annual production of about 4,000 bottles.
- **Roero Le Coste:** from the MGA of the same name located in Santo Stefano Roero, it ages for 24 months in large oak barrels, ages 6-8 months in bottle, with a total annual production of about 4,500 bottles.
- **Roero Mompissano Riserva:** from the MGA of the same name, located in Canale. It ages for 30 months in large oak casks, with a total annual production of about 6,000 bottles.

CASCINA CHICCO

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Established in 1950, Cascina Chicco (the name comes from the nickname, “Chicu”, given to the family Faccenda) today is run by brothers Enrico and Marco Faccenda. The winery manages 50 estate-owned hectares, as well as 2 that are leased. They currently have 13.53 hectares of vineyards belonging to the DOCG denomination, 10 of which are of Arneis and 3,43 of Nebbiolo. The Roero vineyards are in the municipalities of Canale, Castellinaldo, Castagnito and Vezza d'Alba, as well as a 5-hectares estate in Monforte d'Alba.

DOCG-DENOMINATION WINES:

- **Roero Arneis Anterisio:** from the vineyard of the same name located in Canale. It ages in stainless steel vats from 6 to 10 months and for 2-3 months in bottle, with a total annual production of about 130,000 bottles.
- **Roero Montespinato:** from vineyards located in Castellinaldo. It ages 3 months in stainless steel vats, 12 months in small oak barrels (of almost fourth use), then 3-6 months in bottle, with a total annual production of about 17,500 bottles.
- **Roero Valmaggione Riserva:** from the MGA of the same name located in Vezza d'Alba. It ages 6 months in stainless steel vats, from 15 to 18 months in small oak barrels, then 6-10 months in bottle, with a total annual production of about 10,000 bottles.

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Established in 1948 by Giuseppe and Orsolina Cavadore as a fruit farm (in particular for the cultivation of peaches), since 2009 it is managed by Sergio, the third generation of the family. The Roero Arneis comes from vineyards all located within the municipality of Canale.

DOCG-DENOMINATION WINES:

- **Roero Arneis**: from vineyards located in Canale. It ages in stainless steel vats 4 months and in bottle for another month, with a total annual production of about 5.000 bottles.



CASCINA PALADIN

Cascina Paladino, 98

12043 Canale

Tel: +39 320 7572353

Email: cascinapaladin@gmail.com



The winery of Davide Deltetto holds 2,5 hectares, of which a little bit more than 1 belonging to the denomination: 0.78 hectares are of Arneis and 0,32 are of Nebbiolo, with a total annual production of about 4,000 bottles.

DOCG-DENOMINATION WINES:

- **Roero**: from vineyards located in Canale. It ages in stainless steel vats from 6 to 8 months, 12 months in small oak barrels, then for 6 months in bottle, with a total annual production of about 400 bottles.
- **Roero Arneis Carlin**: from vineyards located in Canale. It ages in stainless steel vats from 6 to 7 months and for 3-4 months in bottle, with a total annual production of about 700 bottles.
- **Roero Riserva**: from vineyards located in Canale. It ages in stainless steel vats from 12 to 15 months, 18 months in small oak barrels, then for 6 months in bottle, with a total annual production of about 300 bottles.

CORNAREA

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Email: info@cornarea.com
Website: www.cornarea.com

The logo for Cornarea, featuring the word "CORNAREA" in a large, bold, green, serif font.

The estate of the Bovone family atop the Cornarea hill on the Canale border is one of the locations that have given birth to Roero Arneis as we know it today. The vines (which are almost 35 years-old) are located around the cellar, found inside a country house that also holds an agriturismo. The whole of the land is cultivated exclusively with Arneis and Nebbiolo, on limestone/clay soils with a significant magnesium content. The winery was founded in 1975 and holds 14 estate-owned hectares, all belonging to the denomination, divided between Arneis (11 hectares) and Nebbiolo (3 hectares).

DOCG-DENOMINATION WINES:

- **Roero**: from vines located in the Cornarea vineyard in Canale. It ages in large oak casks for 20 months, with a total annual production of about 12,000 bottles.
- **Roero Arneis**: from vines located in the Cornarea vineyard in Canale. It ages in stainless steel vats for 6 months, with a total annual production of about 75,000 bottles.
- **Roero Arneis Enretard**: from vineyards of the Cornarea location in Canale. It ages in stainless steel vats for 24 months, with a total annual production of about 4,000 bottles.

MATTEO CORREGGIA

Via S. Stefano Roero, 124
12043 Canale

Tel. +39 0173 978009

Email: cantina@matteocorreggia.com

Website: www.matteocorreggia.com



The winery is born in 1985, when Matteo Correggia inherited the family-owned estate from his father. In June 2001, a tragic work accident took ended Matteo's life. Since then, Ornella Costa Correggia, today flanked by her sons Brigitta and Giovanni, have been running the winery. The vineyards belonging to the winery are located between Canale and Santo Stefano Roero, most of which rest on typical Roero soils: fine sand soils, very loose, with low levels of clay and loam, and rich in fossils. The winery has 16 estate-owned hectares, as well as 4 that are leased. They hold 12.48 hectares that belong to the denomination – 5.15 which are of Arneis and 7.33 of Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero**: from vineyards located in Canale. It ages for 10 months in stainless steel vats and 12 months in small oak barrels (of second/third use), with a total annual production of about 30,000 bottles.
- **Roero Arneis**: from vineyards located in Canale. It ages in stainless steel vats for 6 months (sur lie), with a total annual production of about 50,000 bottles.
- **Roero Arneis La Val dei Preti**: from vineyards located in Canale. It ages 9 months (sur lie) in stainless steel vats and 5 years in bottle before being released on the market, with a total annual production of about 6,000 bottles.
- **Roero La Val dei Preti**: from vineyards located in Canale. It ages in stainless steel vats for 5 months, 16 months in small oak barrels (50%) or in large oak casks (50%), and 14 months in the bottle, with a total annual production of about 9,500 bottles.
- **Roero Ròche d'Ampsèj Riserva**: from the vineyard of the same name, located in Canale. It ages for 18 months in small oak barrels (40% of it) or in 600-lt tonneau (60% of it), and 20 months in the bottle, with a total annual production of about 6,600 bottles.

COSTA ERMANNANO - CASCINA SPAGNOLO

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Born in 1981, this third-generation winery is currently run by Ermanno Costa. The winery currently holds 6 vine-planted hectares (some of the vines are over one hundred years-old), all located on the hill where the San Defendente church is found. The winery currently has 2.5 hectares that belong to the denomination (1 Arneis-planted hectare and 1.5 of Nebbiolo).



DOCG-DENOMINATION WINES:

- **Roero**: from vineyards found on the San Defendente hill in Canale. It ages for 8 months in stainless steel vats, from 20 to 24 months in large oak casks and 3 months in bottle, with a total annual production of about 10,000 bottles.
- **Roero Arneis**: from vineyards found on the San Defendente hill in Canale. It ages in stainless steel vats for 6 months, with a total annual production of about 10,000 bottles.



DELTETTO 1953

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Website: www.deltetto.com



Antonio Deltetto has been running the family-owned winery since 1977, which was originally founded in 1953. The winery is known especially for their sparkling wine production; they have estate-owned vineyards in the municipalities of Canale, Santo Stefano Roero and Castellinaldo, among which stand out the San Michele and San Defendente vineyards of Canale, with soils that are not as sandy and have more structure than those typically found in the Roero. The winery has 21 estate-owned hectares, 9.4 of which belong to the Roero denomination – 7.8 of these hectares are planted with Arneis and 1.6 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero:** from vineyards located in Santo Stefano Roero. It ages in large oak casks for 20 months and in the bottle for 6 months, with a total annual production of about 5,000 bottles.
- **Roero Arneis Divej:** from vineyards located in Canale. It ages in stainless steel vats for 6 months, with a total annual production of about 35,000 bottles.
- **Roero Arneis San Michele:** from the MGA of the same name located in Canale. 75% of the wine is aged in stainless steel vats while the other 25% ages in large oak casks for 6 months, with a total annual production of about 15,000 bottles.
- **Roero Braja Riserva:** from vineyards located in Santo Stefano Roero. 50% of the wine is aged in large oak casks and 50% is aged in small oak barrels for 30 months; finally, it is aged in the bottle for 6 months. It has a total annual production of about 10,000 bottles.

DESTEFANIS FEDERICO

Corso Valpone, 104

12043 Canale

Tel. +39 0173 98140

Email: info@cantinadestefanis.com

Website: www.cantinadestefanis.com

The Destefanis family has been present in the Madonna dei Cavalli area since the 19th century. Born in 1913, this fourth-generation winery is currently run by Federico Destefanis. The winery has 3.5 estate-owned hectares, as well as 0.65 that are leased; 2.5 hectares belong to the denomination (2 Arneis-planted hectares and 0,50 of Nebbiolo).

DOCG-DENOMINATION WINES:

- **Roero Arneis Libero M'Incontrerai:** from vineyards located in Canale, it ages in stainless steel vats for about 6 months, with a total annual production of about 3,000 bottles.
- **Roero Arneis Radius:** from vineyards located in Canale, Castellinaldo, Guarene and Piobesi d'Alba. It ages in stainless steel vats for at least 3 months and in the bottle for 1 months, with a total annual production of about 35,000 bottles.
- **Roero Nevis Riserva:** it ferments in concrete tanks and ages 50% in tonneau and 50% in small oak barrels, with a total annual production of about 1,200 bottles.



DESTEFANIS®
VINUM GAUDIUM



ENRICO SERAFINO

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ENRICO SERAFINO

1878



This historic winery located in Canale, founded by Enrico Serafino in 1878, is now property of the Krause family. It owns 25 hectares of vineyards, 9,5 of which belong to the denomination, all located in Canale – 2,8 of these are of Arneis and 6,7 of Nebbiolo - flanked by a major activity of négoce, for an annual total production of about 350.000 bottles.

DOCG-DENOMINATION WINES:

- **Roero Arneis Poggio di Caro:** from vineyards located in Canale. It ages 5 months in stainless steel vats and 3 months in bottle, for an annual total production of about 12,000 bottles.
- **Roero Oesio:** from the MGA of the same name located in Canale. It ages 18 months in large oak casks, for an annual production of about 1,200 bottles.

FILIPPO GALLINO

Valle del Pozzo, 63 – fraz. Madonna di Loreto

12043 Canale

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Email: info@filippogallino.com

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The winery of Filippo Gallino, which is located in the Madona di Loreto hamlet, is born in 1961, and for a long time, focused majorly on the distribution of cask wine. The turning point comes in 1994, when with the advice of Matteo Correggia, Filippo starts to bottle their wine. The winery is currently run by Filippo, his son Gianni and the rest of his family. They hold 14.4 hectares (9 are estate-owned, 5.4 are leased), 5.5 of which belong to the denomination – four of these are of Arneis and 1.5 of Nebbiolo. The winery vineyards are found on clay/sand soils in the municipality of Canale (most of them are located around the cellar farmstead), on the hills of Bricola, as well as on the important locations of Renesio and Mompissano.

DOCG-DENOMINATION WINES:

- **Roero**: from vineyards located in Canale. It ages in stainless steel vats for 3 months and in large oak casks for 12 months, with a total annual production of about 3,300 bottles.
- **Roero Arneis**: from vineyards located in Canale, it ages in stainless steel vats for 6 months and in the bottle for 2 months, with a total annual production of about 33,000 bottles.
- **Roero Riserva**: from vineyards located in Canale, it ages in stainless steel vats for 3 months and in small oak barrels for 24 months, with a total annual production of 3,300 bottles.

MACCAGNO LIVIO

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Website: www.cantinamaccagno.it



The Livio and Corrado brothers lead this family-run winery of about 10 estate-owned hectares, almost all on the hill of San Michele, in Canale, with vines of over 50 years, for an annual total production of about 50,000 bottles.

DOCG-DENOMINATION WINES:

- **roero**: from vineyards located on the hill of San Michele in Canale. It ages 12 months in French oak tonneau and 12 months in bottle, for an annual production of about 2,000 bottles.
- **roero arneis**: from vineyards located in San Michele and Cavallotti in Canale. It ages in stainless steel vats and for 2 to 3 months in bottle, for an annual production of about 10,000 bottles.

MALABAILA DI CANALE

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Website: www.malabaila.com



Malabaila di Canale



Even though the winery (which belongs to the Carrega Malabaila family and to Valerio Falletti, the enologist) was founded only in 1988, the Malabaila name has been linked to viticulture and wine trade from the 16th century. The vines are located within the 90-hectare estate, not too far from the Madonna dei Cavalli hamlet. The vines are found on classical Astian soils (loose sand/marl), prone to erosion and lacking in moisture, at an average altitude of 300 meters; they are located on hills with slopes of more than 50%. The winery owns 22 hectares, 10.4 of which belong to the DOCG denomination – 6.3 hectares are planted with Arneis, while 4.1 are planted with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero Arneis Le Tre:** from vineyards located in Canale and Castellinaldo. It ages in stainless steel vats for 6 months, with a total annual production of about 35,000 bottles.
- **Roero Arneis Pradvaj:** from the vineyard of the same name, located in Canale. It ages in stainless steel vats for 8 months, with a total annual production of about 10,000 bottles.
- **Roero Bric Volta:** from the MGA Volta located in Canale. It ages in stainless steel vats for 6 months and 18 months in small oak barrels, with a total annual production of about 6,000 bottles.
- **Roero Castelletto Riserva:** from the vineyard of the same name, located in the MGA Madonna dei Cavalli in Canale. It ages in stainless steel vats for 6 months and in small oak barrels for 24 months, with a total production of about 4,000 bottles.

MALVIRÀ

Case Sparse Loc. Canova, 144
12043 Canale

Tel. +39 0173 978145

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Website: www.malvira.com



Massimo and Roberto Damonte (in charge of the vineyards and the cellar, respectively) have made Malvirà an exemplary winery in all senses, from its wine production to its tourist reception. Already from its establishment in 1974, the Malvirà winery was founded with a strong belief in the special characteristics of the different grape varieties. Of the 42 hectares owned by the winery (2 of them are leased), 32,5 belong to the DOCG denomination – 19 of these hectares are planted with Arneis and 13,5 with Nebbiolo. There are 8 vineyards from which the grapes come from, located for the most part in the municipality of Canale on limestone/clay/sand soils; some of the vineyards are located in the most well-known locations of the Roero, such as Mombeltrano, Renesio, San Michele and Trinità, with vines that are almost 80 years-old.

DOCG-DENOMINATION WINES:

- **Roero**: from vineyards located in Canale. It ages in 450-lt tonneau from 20 to 24 months, with a total annual production that ranges from 10,000 to 20,000 bottles.
- **Roero Arneis**: from vineyards located in Canale, Montà and Monteu Roero. It ages in stainless steel vats from 5 to 12 months, with a total annual production of about 80,000 bottles.
- **Roero Arneis Renesio**: from the MGA Renesio, located in Canale. It ages in stainless steel vats for 8 months, for a total annual production of 12,000 bottles.
- **Roero Arneis S.S. Trinità**: from the MGA S.S. Trinità, located in Canale. It ages for 8 months 90% in stainless steel vats and 10% in 500-lt tonneau, with a total annual production of about 1,500 magnum and 18,000 bottles.

MALVIRÀ

Case Sparse Loc. Canova, 144
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Website: www.malvira.com



- **Roero Arneis Vigna Saglietto Riserva:** from the vineyard of the same name, located in Canale. It ages for 11 months 50% in stainless steel vats and 50% in large oak barrels of 2,500-lt for a total annual production of about 8,000 bottles.
- **Roero Mombeltramo Riserva:** from the MGA of the same name located in Canale. It ages for 30 months 80% in 450-lt tonneau and 20% in large oak casks, with a total annual production of about 500 magnum and 6,000 bottles.
- **Roero Renesio Riserva:** from the MGA of the same name, located in Canale. It ages for 30 months 80% in 450-lt tonneau and 20% in large oak casks, with a total annual production of about 500 magnum and 13,000 bottles.
- **Roero Trinità Riserva:** from the MGA S.S. Trinità, located in Canale. It ages for 30 months 80% in 450-lt tonneaux and 20% in large oak casks, with a total annual production of about 20,000 bottles.

MARIO COSTA

Via Torino, 155

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Website: www.cantinamariocosta.it



The winery of the Costa family was founded in 1955 and is currently run by Giuseppe e Luca Costa. Today it can rely on 17 estate-owned hectares, plus 2 for rent, for a total annual production of about 50,000 bottles. 9 hectares belong to the denomination, 7 planted with Arneis and 2 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero Arneis:** from vineyards located in Canale and Montà. It ages 6 months in stainless steel vats and 2 months in bottle, with an annual production of about 20,000 bottles.
- **Roero Arneis Miladui:** from vineyards located at Canale. It ages 12 months in small oak barrels and 6 months in bottle, with an annual production of about 1,200 bottles.
- **Roero Batistin:** from vineyards located in Canale. It ages 24 months in large oak casks and 6 months in bottle, with an annual production of about 1,300 bottles.
- **Roero Morinaldo Riserva:** from the MGA of the same name, located in Montà. It ages for 30 months in large oak barrels and for 6 months in bottle, with a total annual production of about 666 bottles.

MAROLO GUGLIELMO

Via Monteu Roero, 41
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DOCG-DENOMINATION WINES:

- **Roero Arneis**

MONCHIERO CARBONE

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Monchiero Carbone
OGNI USS A L'HA SO TAMBUSS
— ROERO —



Francesco Monchiero is currently the driving force of this winery, founded in 1990 by his parents, Marco Monchiero and Lucetta Carbone. The winery owns 30 hectares of vines, with an additional 2 hectares that are leased. Of these, 27 hectares belong to the denomination – 20 hectares are planted with Arneis and 7 with Nebbiolo. The estate-owned vineyards are located in the municipality of Canale, Vezza d'Alba and Priocca, on typical Roero soils with limestone/clay/sand content. Some of the vineyards are found on some of the most famous locations of the area, such Srü or Renesio.

DOCG-DENOMINATION WINES:

- **Roero Arneis Cecu d'la Biunda:** from the Renesio (Canale) and Tanone (Vezza d'Alba) vineyards. It ages in stainless steel vats for 7 to 9 months, with a total annual production of about 18,000 bottles.
- **Roero Arneis Recit:** from vineyards located in Canale, Monteu Roero and Priocca. It ages in stainless steel vats for 5 to 7 months, with a total annual production of about 80,000 bottles.
- **Roero Arneis Renesio Incisa Riserva:** from the MGA of the same name located in Canale. It ages in oak barrels and stainless steel vats for a total annual production of about 4,000 bottles.
- **Roero Bricco Genestreto Riserva:** from the MGA of the same name located in Priocca. It ages 24 months in oak barrels, with a total annual production of about 1,500 bottles.
- **Roero Printi Riserva:** from the MGA Srü located in Canale. It ages in small oak barrels for 24 months, with a total annual production of about 8,000 bottles.
- **Roero Srü:** from the MGA of the same name, located in Canale. It ages in small oak barrels for 18 months, with a total annual production of about 12,000 bottles.

CANTINA MONPISSAN - GALLINO ANTONIO

località Boera, 75

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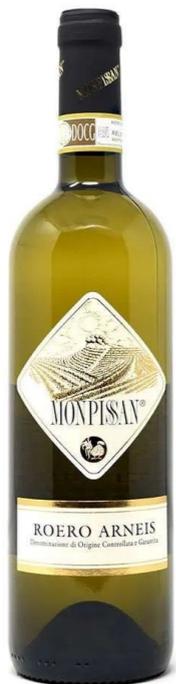
Email: info@cantinamonpissan.com

Website: www.cantinamonpissan.com

The company was founded in 1909 by Antonio Gallino, but it was his son Giuseppe who bought the Cascina Boera, where the Monpissan winery stands today, led with passion by the third generation of the family, Antonio, assisted by his daughter Pinuccia and son-in-law Giovanni. The winery currently holds 11 vine-planted hectares.

DOCG-DENOMINATION WINES:

- **Roero**: from the Mompissano vineyard located on the Brich Monpissan hill in Canale. It ages in large oak casks for 18 months and 4 months in the bottle, with a total production of about 2,600 bottles.
- **Roero arneis**: from vineyards located in Canale. It ages in stainless steel vats for 3 months, with a total annual production of about 12,000 bottles.
- **Roero Arneis Toní Bel Riserva**: from vineyards located in Canale. It ages in stainless steel vats for 12 months and for 6 months in bottle, with a total annual production of about 2,200 bottles.



NOVO MARCO

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Founded in 1995, Novo Marco is a small, family-run winery. It currently holds 4 planted hectares, 2 of which belong to the DOCG denomination; 1.4 hectares are planted with Arneis and 0.6 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero**: from vineyards located in Canale. It ages in small oak barrels for 18 months, with a total annual production of about 1,500 bottles.
- **Roero Arneis**: from vineyards located in Canale. It ages in stainless steel vats for 5 months, with a total annual production of about 9,000 bottles.



PACE

Fraz. Madonna di Loreto
Cascina Pace, 52
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The Negro brothers – Dino and Pietro – are the owners of this family-run winery founded in 1996 in the Pace location, which is one of the most forest-covered and cooler areas of all the municipality; it is north of Madonna di Loreto, a hill that predominates the Canale landscape. The winery currently works 22 vine-planted hectares (4 of which are leased), 13 of which belong to the DOCG denomination; 10 hectares are planted with Arneis and 3 with Nebbiolo, most of which are on average mixed soils, rather than the more typical sandy soils of Roero.

DOCG-DENOMINATION WINES:

- **Roero**: from vines located in Canale. It ages in stainless steel vats for 4 months, 8 months in small oak barrels and 8 months in the bottles, for a total annual production of about 2,500 bottles.
- **Roero Arneis**: from vineyards located in Canale. It ages in stainless steel vats for 3 months and 1 month in the bottle, for a total annual production of about 30,000 bottles.
- **Roero Riserva**: from vineyards located in Canale. It ages in small oak barrels for 12 months, and 24 months in the bottle, for a total annual production of about 3,000 bottles.

PINSOGLIO FABRIZIO

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The winery of Fabrizio and Andreina Pinsoglio, born in 1997, is found in the Madonna dei Cavalli hamlet, just along the city limits between Canale and Castellinaldo. They currently hold 7 vine-planted hectares, located in Canale, Castellinaldo, and Castagnito.

DOCG-DENOMINATION WINES:

- **Roero Arneis Malinat:** from vineyards located in Canale and Castagnito. It ages in stainless steel vats for at least 7 months, with a total annual production ranging from 12,000 to 15,000 bottles.
- **Roero Riserva:** from vineyards located in Canale and Castellinaldo. It ages in stainless steel vats for 8-9 months, 24 months in small oak barrels and 12 months in the bottle, with a total annual production of about 2,100 bottles.

P I N S O G L I O



PORELLO MARCO

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MARCO PORELLO
Azienda Agricola



The winery of the Porello family is run in two different locations: In the Canale cellar, where the vinification and bottling take place (where the headquarters are also located), and in the aging cellar in the Guarene municipality, located next to the Castle. Led by Marco Porello, the winery has 12 estate-owned hectares and leases another 3. 9 of these belong to the DOCG denomination – 7 are planted with Arneis and 2 with Nebbiolo. It is worth noting that some of the estate-owned vineyards are found in some of the most prestigious locations, such as Mombirone and Bric Mommiano (Canale), as well as Tanone (Veza d'Alba).

DOCG-DENOMINATION WINES:

- **Roero Arneis Camestri**: from vineyards located in Veza d'Alba. It ages in stainless steel vats for 5 months, with a total annual production of about 30,000 bottles.
- **Roero Arneis Classico**: from vineyards located in Canale. It ages in stainless steel vats for 4 months, with a total annual production of about 45,000 bottles.
- **Roero Torretta**: from the vineyards San Michele and Torretta located in Canale. It ages in tonneau for 18 months, with a total annual production of about 5,000 bottles.

RABINO LUIGI GIUSEPPE

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The winery, which was founded in 1986, is currently run by Luigi Giuseppe Rabino and holds 20 estate-owned hectares. They hold 8 hectares that belong to the DOCG denomination, all located in the San Defendente hamlet – 5 of these hectares are planted with Arneis and 3 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero**: from vineyards located in Canale. It ages in large oak casks for 24 months and for 6 months in bottle, with a total annual production of about 3,000 bottles.
- **Roero Arneis**: from vineyards located in Canale. It ages in stainless steel vats for 4 months and for 3 months in bottle, with a total annual production of about 6,000 bottles.
- **Roero Arneis Gioca**: from vineyards located in Canale. It ages in stainless steel vats for 7 months and for 3 months in bottle, with a total annual production of about 3,000 bottles.

SPERONE F.LLI CARLO, SERGIO E SEBASTIANO

Via Podio, 9
12043 Canale
Tel. +39 0173 95431

DOCG-DENOMINATION WINES:

- **Roero Arneis**

VALFACCENDA

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Website: www.valfaccenda.it

VALFACCENDA®



The Faccenda family for generations has been living in the valley between Canale and Cisterna d’Asti called Valle Faccenda, but the winery was founded by Luca Faccenda in 2010. The winery currently holds 3.5 vine-planted hectares (1.5 of which are leased). All of the planted hectares belong to the denomination – 2 are planted with Arneis and 1.5 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero Bianco:** from Loreto e Monpellini vineyards located in Canale. 70% of it ages in stainless steel vats for 8 months, while the other 30% ages in large oak casks. Subsequently, it aged for 2 months in bottle, with a total production of about 12,000 bottles.
- **Roero Bianco Loreto:** from the MGA of the same name located in Canale. It ages in large oak casks for 8 months and for 5 months in the bottle, with a total annual production of about 1,200 bottles.
- **Roero Rosso:** from Loreto e Monpellini vineyards located in Canale and from San Grato vineyard located in Santo Stefano Roero. It ages in stainless steel vats for 2 months, 12 months in large oak casks, and 9 months in the bottle, with a total annual production of about 5,000 bottles.
- **Roero Rosso Vigneto Valmaggione Riserva:** from the MGA Valmaggione located in Vezza d’Alba. It ages in stainless steel vats for 2 months, 12 months in large oak casks and 24 months in the bottle, with a total annual production of about 2,000 bottles.

GIACOMO VICO

Via Torino, 82
12043 Canale
Tel. +39 0173 979126
Email: info@giacomovico.it
Website: www.giacomovico.it



The historic winery of the family Vico was active from the late nineteenth century until 1954, and then resume the business in 1990. The winery currently manages 9 hectares. The vineyards that belong to the denomination are 4,5 hectares - 2 are planted with arneis and 2,5 with nebbiolo - located in Canale, Castellinaldo and Vezza d'Alba, on the typical loose, sandy soils.

DOCG-DENOMINATION WINES:

- **Roero Arneis:** from vineyard Patarrone located in Vezza d'Alba and San Rocco vineyard located in Canale. It ages in stainless steel vats from 6 to 8 months, with a total annual production of about 8,000 bottles.
- **Roero Arneis Riserva:** from vineyard Patarrone located in Vezza d'Alba. It ages in stainless steel vats for 6 months and in large oak casks for 4 months, with a total annual production of about 3,000 bottles.
- **Roero Giacomo Vico Riserva:** from vineyard Patarrone located in Vezza d'Alba and Castellinaldo. It ages 36 months in 300-lt little oak barrels, with a total annual production of about 1,700 bottles.
- **Roero Patarrone:** from vineyard Patarrone located in Vezza d'Alba. It ages 24 months in large oak casks, with a total annual production of about 2,800 bottles.

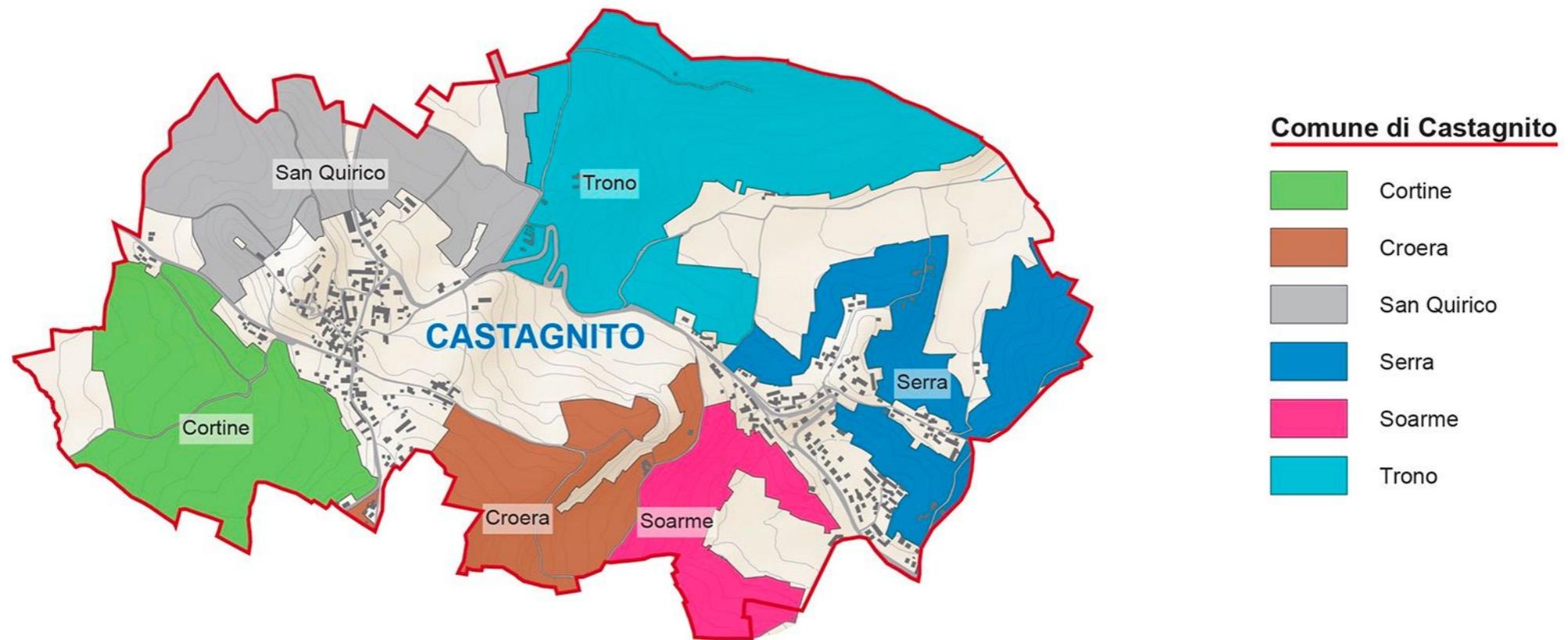
1. Arduino Agnese
2. Bazzano Rosanna
3. Boero Lorenzo
4. Costa Beppino
5. Decaroli Vittore
6. Faccenda di Sibona Maria Rosa
7. Gallino Giuseppe
8. Il Giardiniere di Ternavasio Cesare
9. Maccagno Livio
10. Monchiero Francesco
11. Olivero Gianfranco
12. Podio di Correggia Pierina
13. Sacchetto Giovanni
14. Siccardi Giuseppe
15. Taliano Giancarlo Az. Agr. Biologica
16. Toppino Francesco
17. Toppino Loris

CASTAGNITO

We are in the southeastern part of the Roero, which is the closest one to the Tanaro, facing the Langhe, and in particular, Barbaresco. The soil is cooler and marlier than most of the soils of the Roero denomination. It has an average mixed soils, with clay mixed into calcareous deposits, ideal for the production of full-bodied, well-rounded Roero Arneis wines. There are 64 hectares planted with Arneis, while there are only 9 planted with Nebbiolo. The Additional Geographical Definitions are Cortine, Croera, San Quirico, Serra, Soarme and Trono.



The municipality of Castagnito



BAUDEVIN

Fraz. S. Giuseppe
via Montegrappa, 15
12050 Castagnito
Tel. +39 0173 211104
Email: baudevin@libero.it

DOCG-DENOMINATION WINES:

- **Roero Arneis Bricco Costa**
- **Roero Serra Costa**

CASCINA GOREGN

Via Roma, 3
12050 Castagnito
Tel. 389 0756003
Email: info@cascinagoregn.it
Website: www.cascinagoregn.it

Founded in 1960, the Gaudenzio family winery has 8 hectares of vineyards owned. 5 belong to the denomination, equally divided between Arneis and Nebbiolo. The name of the company comes from the nickname given to the current owner's grandfather (goregn in Piedmontese means "to be tough").

DOCG-DENOMINATION WINES:

- **Roero Arneis**: from the MGA San Quirico, located in Castagnito. It ages in stainless steel vats for 3 months (sur lie), with a total annual production of about 1,300 bottles.

Cascina Goregn



COSTA CATTERINA

Via Castellinaldo, 14

12050 Castagnito

Tel. +39 0173 213403

Email: info@costacatterina.com

Website: www.costacatterina.com



COSTA CATTERINA



The winery of Antonio Coscia was born in 1971 and currently holds 12 estate-owned hectares, 8 of which belong to the DOCG denomination. All the vineyards are located in Castagnito.

DOCG-DENOMINATION WINES:

- **Roero**: from vineyards located in Castagnito. It is aged in large oak casks for 30 months and 6 months in the bottle, with a total annual production of about 4,000 bottles.
- **Roero Arneis**: from vineyards located in Castagnito. It is aged in stainless steel vats for 4 months and in little acacia barrels for 3 months, with a total annual production of about 15,000 bottles.
- **Roero Arneis Arsivel**: from vineyards located in Castagnito. It is aged in stainless steel vats for 3 months and 2 months in the bottle, with a total annual production of about 6,000 bottles.
- **Roero Arneis Spumante**: from vineyards located in Castagnito, it is a Martinotti Method sparkling wine, with a total annual production of about 6,000 bottles.

ISNARDI ERNESTO

Via Serra, 28
12050 Castagnito
Tel. +39 333 2143383
Email: andrea@isnardiernesto.com
Website: www.isnardiernesto.com

DOCG-DENOMINATION WINES:

- **Roero**
- **Roero Arneis**

MASSUCCO F.LLI

Via Serra, 21/c

12050 Castagnito

Tel. +39 0173 211121

Email: info@massuccovini.com

Website: www.massuccovini.com



Massucco family cultivates its own vineyards in the municipality of Castagnito for four generations (the winery was founded in 1883). The winery currently manages 20 hectares (15 are estate-owned, 5 are leased), all located within the municipality of Castagnito, all around the winery, at an altitude of about 350 meters on clay-sandy soil. 7 hectares belong to the DOCG denomination, 5 planted with Arneis and 2 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero:** from vineyards located in Castagnito. It is aged in stainless steel vats for 6 months, in small oak barrels for 12 months and 3 months in the bottle, with a total annual production of about 3,000 bottles.
- **Roero Arneis:** from vineyards located in Castagnito. It is aged in stainless steel vats for 3 months, with a total annual production of about 30,000 bottles.
- **Roero Riserva:** from vineyards located in Castagnito. It is aged in stainless steel vats for 6 months, in small oak barrels for 18 months and 3 months in the bottle, with a total annual production of about 3,000 bottles.

PQLIN - BATTAGLINO ANGELO

Strada Vietta, 2
12050 Castagnito
Tel. +39 339 6988587
Email: info@pqlin.it
Website: pqlin.it



Founded in 2003, Margherita Battaglino's winery has 6.7 hectares of vineyards, 5.2 of which are estate-owned. 2.8 belong to the denomination, 1.3 of Arneis and 1.5 of Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero:** From the Croera vineyard located in Castagnito and Guarente, it ages 3 months in stainless steel vats, 12 months in small oak barrels, then 3 months in bottle, with a total annual production about 1,600 bottles.
- **Roero Arneis:** From vineyards located in Castagnito and Guarene. It ages in stainless steel vats 3 months and for another month in bottle, with a total annual production of about 4,500 bottles.
- **Roero Arneis Cortine:** From the MGA of the same name located in Castagnito and Guarene, it ages 3 month in steel and 8 months in small oak barrels (sur lie), then another month in bottle, with a total annual production of about 1,200 bottles.

SANDRI PAOLO

Via Roncheiso, 13
12050 Castagnito
Tel. 338 3088573
Email: sandrileya@libero.it

Founded in 2003, the winery of Paolo Sandri from vineyards located in Castagnito produces about 10,000 bottles a year.

DOCG-DENOMINATION WINES:

- **Roero Arneis:** from vineyards located in Castagnito. It ages in stainless steel vats, for an annual production of about 3,000 bottles.

VECCHIO

Via Castellinaldo, 14b
12050 Castagnito
Tel. +39 3318040404
Email: info@aziendavecchio.it
Website: www.aziendavecchio.it

DOCG-DENOMINATION WINES:

- **Roero Arneis**: from the MGA Trono, located in Canale. It ages in stainless steel vats for 4 months with repeated bâtonnage, with a total annual production of about 2,500 bottles.

THE VINE GROWERS OF CASTAGNITO

1. Battaglino Margherita
2. Bodda Rodolfo



CASTELLINALDO

Castellinaldo is a municipality that has over 280 vine-planted hectares, 137 of which belong to the denomination, which makes it the second-most important municipality for the denomination in terms of its total vine-planted hectares. There are 118 hectares belonging to the Roero Arneis DOCG denomination, while 19 hectares are planted with Nebbiolo. The municipality can be divided into two main areas:

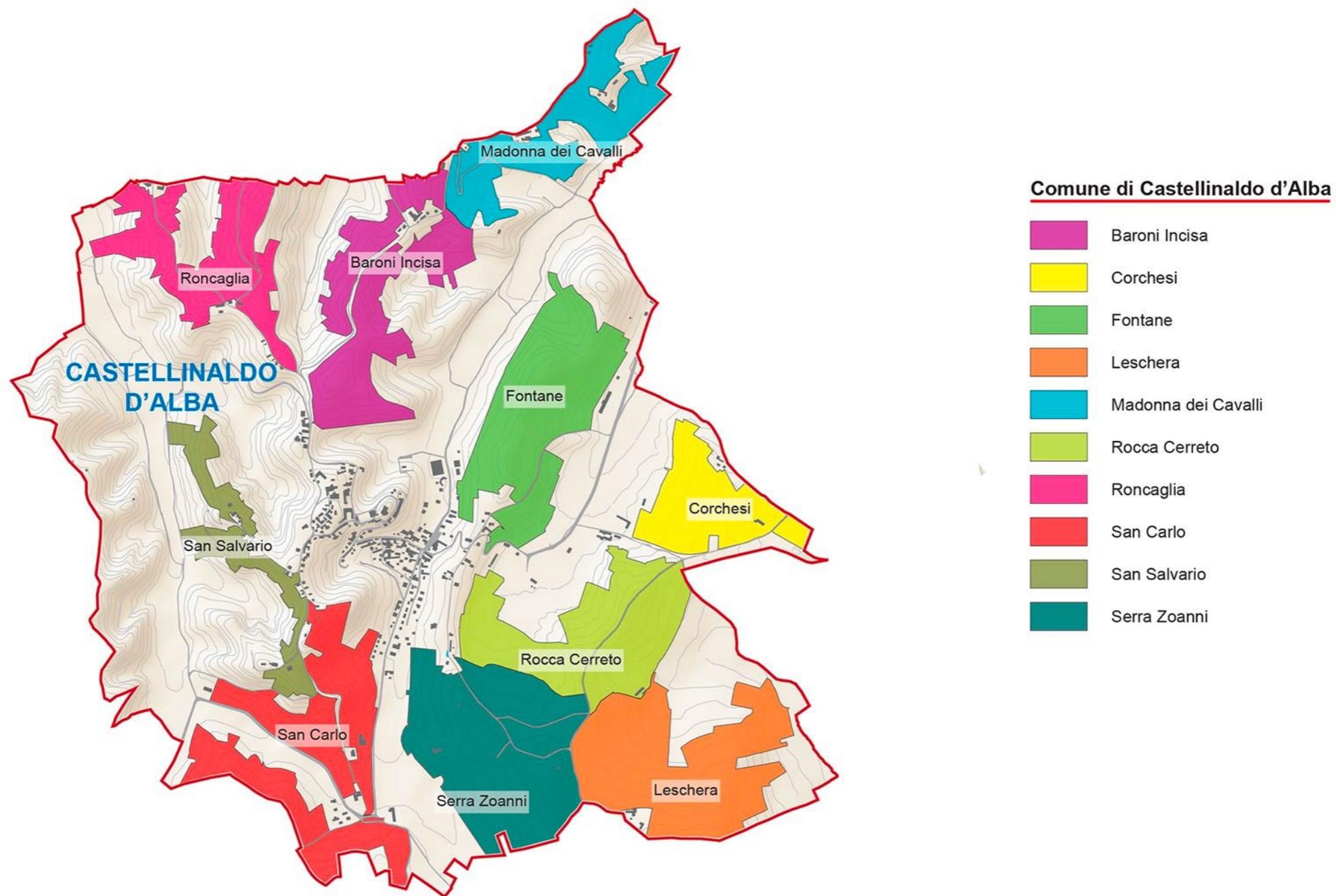
- The southeastern part, which from Bric Cenciurio and Bric Zoanni heads towards Priocca. It has gentle hills and marl/sand soils

with a calcareous component of up to 50%; it is a soil that is ideal for the production of ample and full-bodied wines.

- The northwestern part in the direction of Canale, where more steep hills are found, with a larger presence of forests and a sandier soil with loamous components, which is suitable for the production of fresher wines with mineral notes.

There are 10 Additional Geographical Definitions: Baroni Incisa, Corchesi, Fontane, Leschera, Madonna dei Cavalli, Rocca Cerreto, Roncaglia, San Carlo, San Salvario, Serra Zoanni.

The municipality of Castellinaldo



BARACCO DE BARACHO

Via Vittorio Emanuele, 10
12050 Castellinaldo
Tel. +39 0173 213344
Email: cantina@cantinabaracco.it
Website: www.cantinabaracco.com

The Baracco family has been present in the area from the end of the 15th century; the wine production in the cellar began in 1871. Today this fifth-generation winery is run by Giuseppe and Gabriella, who manages their cellar in the way of the French négociants – they acquire their grapes from well-trusted growers.

DOCG-DENOMINATION WINES:

- **Roero Arneis Galatea:** from vineyards located in Castellinaldo. It ages in stainless steel vats for 6 months and 2 months in the bottle.
- **Roero Malin:** from vineyards located in Vezza d'Alba. It ages in stainless steel vats for 3 months, 18 months in small oak barrels and 4 months in the bottle.



CASCINA DEL POZZO

Via del Pozzo, 15
12050 Castellinaldo
Tel. +39 0173 213226
Email: info@cascinadelpozzo.com
Website: www.cascinadelpozzo.com



The family Marchisio produces wine from the '1940s, and they founded the Cascina del Pozzo in 1950. Today is Gianmario, the fourth generation of the family, to manage 23 hectares of vineyards, 10 of which belong to the denomination, 8 planted with Arneis and 2 with Nebbiolo, all located within the municipality on sandy soil, with low percentages of silt and clay.

DOCG-DENOMINATION WINES:

- **Roero Arneis Montemeraviglia:** from vineyards located in Castellinaldo. It ages in stainless steel vats for 6 months, with a total annual production of about 35,000 bottles.
- **Roero Montegalletto:** from vineyards located in Castellinaldo. It ages for 6 months in stainless steel vats, 12 months in tonneau and another 12 months in large oak casks, 6 months in the bottle, with a total production of about 6,000 bottles.
- **Roero Serra Zoanni Riserva:** from vineyards located in Castellinaldo. It ages for 6 months in stainless steel vats, 24 months in tonneau and 6 months in the bottle, with a total production of about 2,000 bottles.

COSTA FRANCO

Via San Salvario, 17
12050 Castellinaldo

Tel. +39 0173 213291

Email: info@francocostavini.it

Website: www.francocostavini.it

Family-run winery, Franco Costa manage 12 hectares of vineyards, all located in Castellinaldo.

DOCG-DENOMINATION WINES:

- **Roero Arneis Estate:** from vineyards located on the San Servasio bricco in Castellinaldo. It ages in stainless steel vats and 4 months in bottle.



CRAVANZOLA

Via Duca degli Abruzzi, 2
12050 Castellinaldo
Tel. +39 0173 213087
E-mail: info@cravanzola.it
Website: www.cravanzola.com



The Cravanzola family-run winery was founded by Carlo Annibale Cravanzola in 1930. The vineyards are located in the municipality of Castellinaldo, in the areas of Campiano, the hill of San Pietro and Bricco del Conte.

DOCG-DENOMINATION WINES:

- **Roero Arneis:** from vineyards located in Castellinaldo. It ages 6 months in stainless steel vats and another 3 in bottle.
- **Roero Arneis San Francesco:** from vineyards located in Castellinaldo. It ages 6 months in stainless steel vats and another 3 in bottle.
- **Roero Canavodi:** from vineyards located in Castellinaldo. It ages 18 months in barrique and from 6 to 12 months in bottle.

LA GRANERA

Via Priocca, 6
12050 Castellinaldo
Tel. +39 0173 213059
Email: grasso.beppe@libero.it

The name derives from an old barn built halfway up the hill. The founder of the winery, Giovanni Delsanto, decided however that the vineyard would be his future, and so today, under the guidance of his grandson Giuseppe Grasso, the entire family manages 6 estate-owned hectares of vineyards. There are two DOCG wines: Roero and Roero Arneis.



DOCG-DENOMINATION WINES:

- **Roero**
- **Roero Arneis**

MARSAGLIA

Via Madama Mussone, 2
12050 Castellinaldo

Tel. +39 0173 213048

Email: cantina@cantinamarsaglia.it

Website: www.cantinamarsaglia.it



The Marsaglia family has been in the area from the 1900s, but they began bottling their wines in the 1980s. The winery currently holds 16 hectares, 12 of which are estate-owned and 4 that is leased. 8.3 hectares belong to the denomination – 5,3 hectares are planted with Arneis and 3 with Nebbiolo. The vines have been planted between the 1950s and the year 2000. Worth noting is also the beautiful cellar, a natural cave built over calcareous tuff.

DOCG-DENOMINATION WINES:

- **Roero Arneis Armonia:** from vineyards located in Castellinaldo. It ages in stainless steel vats for 3 months, 6 months in little oak barrels and at least 9 months in the bottle, with a total annual production of about 2,000 bottles.
- **Roero Arneis Serramiana:** from vineyards located in Castellinaldo and Guarene. It ages in stainless steel vats for 3 months and at least 3 months in the bottle, with a total annual production of about 45,000 bottles.
- **Roero Bric d'America:** from the vineyard of the same name, located in Castellinaldo. It ages 3 months in stainless steel vats, 21 months in large oak casks and 12 months in the bottle, with a total annual production of about 6,000 bottles.

MORRA STEFANINO

Via Castagnito, 50
12050 Castellinaldo
Tel. +39 0173 2134899
Email: stefanino@morravini.it
Website: www.morravini.it

This-third generation winery was born in 1925. Today it run by Stefanino, his parents – Antonio and Margherita – as well as his wife Edda and his brother in law, Gianni. Of the 11 vine-planted hectares (one of which they lease), 4 belong to the denomination – 2.2 are planted with Arneis and 1.8 with Nebbiolo. The vineyards are found in the municipalities of Canale, Castellinaldo, and Vezza d’Alba, on the typical white, sandy/calcareous soils of the area.



DOCG-DENOMINATION WINES:

- **Roero**: from vineyards located in Castellinaldo and Vezza d’Alba. It ages in 500-lt tonneau for 12 months and at least 6 months in the bottle, with a total annual production of 8,000 bottles.
- **Roero Arneis**: from vineyards located in Castellinaldo and Vezza d’Alba. It ages for 5 months in stainless steel vats and 2 months in the bottle, with a total annual production of about 13,000 bottles.
- **Roero Arneis M.CI.**: from vineyards located in Castellinaldo and Vezza d’Alba. It ages for 7 months in stainless steel vats, with a total production of about 3,000 bottles.
- **Roero Arneis Vigneto San Pietro**: from the vineyard of the same name, located in the municipality of Castellinaldo. It ages in large oak casks for 9 months and 3 months in the bottle, for a total annual production of about 4,000 bottles.
- **Roero Sräi Riserva**: from the vineyard of the same name, located in Castellinaldo. It ages in 500-lt tonneau for 24 months and at least for 12 months in the bottle, with a total annual production of about 2,000 bottles.

THE VINE GROWERS OF CASTELLINALDO

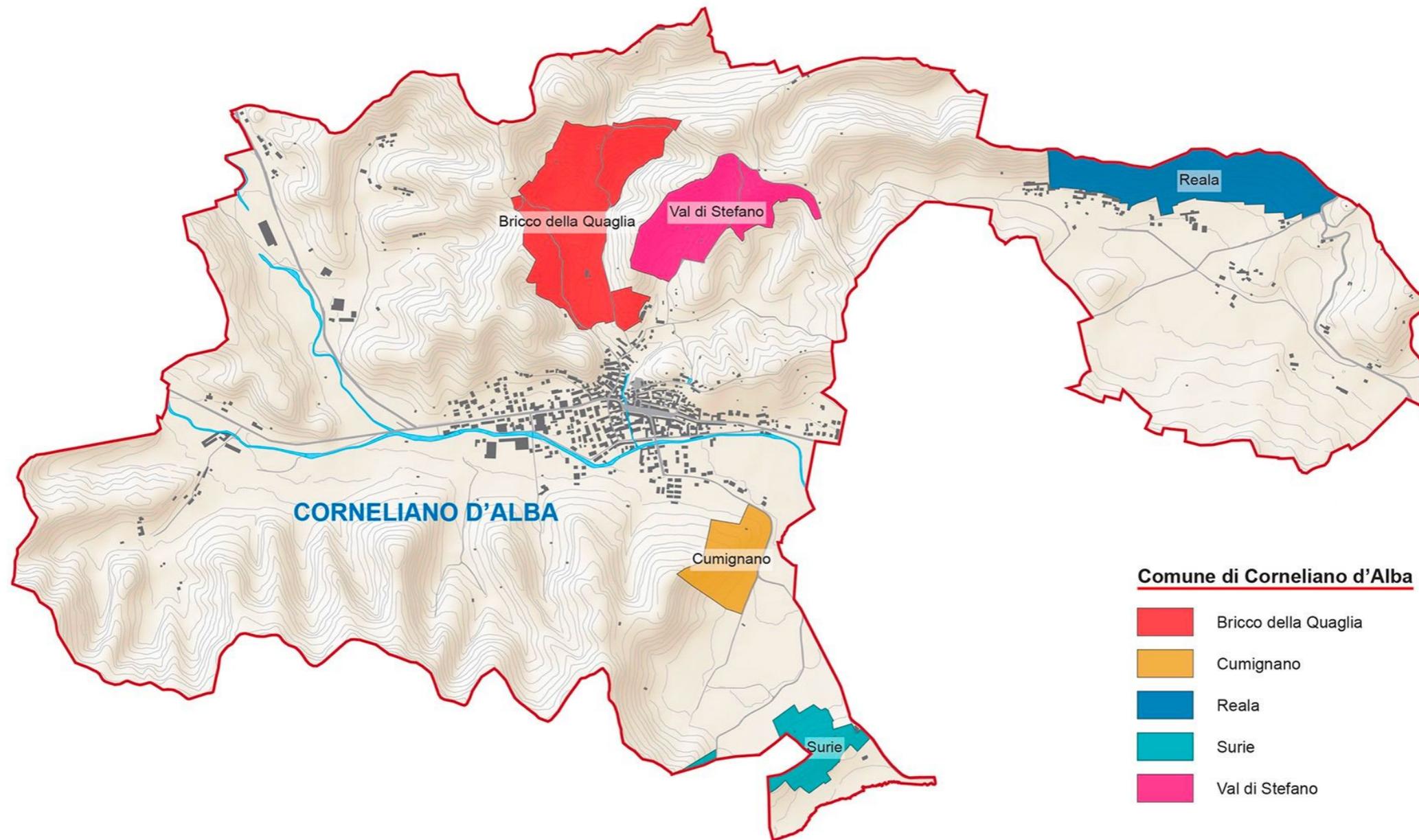
1. Ferrero Michele
2. Magliasso Marisa
3. Scoffone Arturo

CORNELIANO D'ALBA

A municipality found on the western border of the denomination, but with very typical characteristics, both for the slopes of its hills as well as for the mostly sandy soils, best suited for mineral and sapid Roero Arneis wines. There are just over 36 vine-planted hectares belonging to the denomination – 34 of these are planted with Arneis and only 2 of them are dedicated to the cultivation of Nebbiolo. The Additional Geographical Definitions are Bricco della Quaglia, Cumignano, Reale, Surie and Val di Stefano.



The municipality of Corneliano d'Alba



VALDINERA

Via Cavour, 1
12040 Corneliano
Tel. +39 0173 619881
Email: info@valdinera.it
Website: www.valdinera.it

This fourth-generation family winery, founded in 1988, has been producing their wines from the estate-owned vineyards, all located within the municipality. It is Giuseppe Careglio who currently runs this winery, located in the historic center of town. The winery currently holds 20 estate-owned hectares of vines. Of these, 13 belong to the denomination – 12 are planted with Arneis and 1 with Nebbiolo.



DOCG-DENOMINATION WINES:

- **Roero Arneis:** from the Cumignano, San Martino, San Steu, Buonagiunta and La Valle vineyards located in Corneliano d'Alba. It ages in stainless steel vats for 6 months and 1 month in the bottle, with a total annual production of about 65,000 bottles.
- **Roero San Carlo Riserva:** from the vineyard of the same name, located in Corneliano d'Alba. It ages in small oak barrels for 12 months, 6 months in large oak casks, and 6 months in the bottle, with a total annual production of about 3,000 bottles.

1. Albrito Matteo Franco

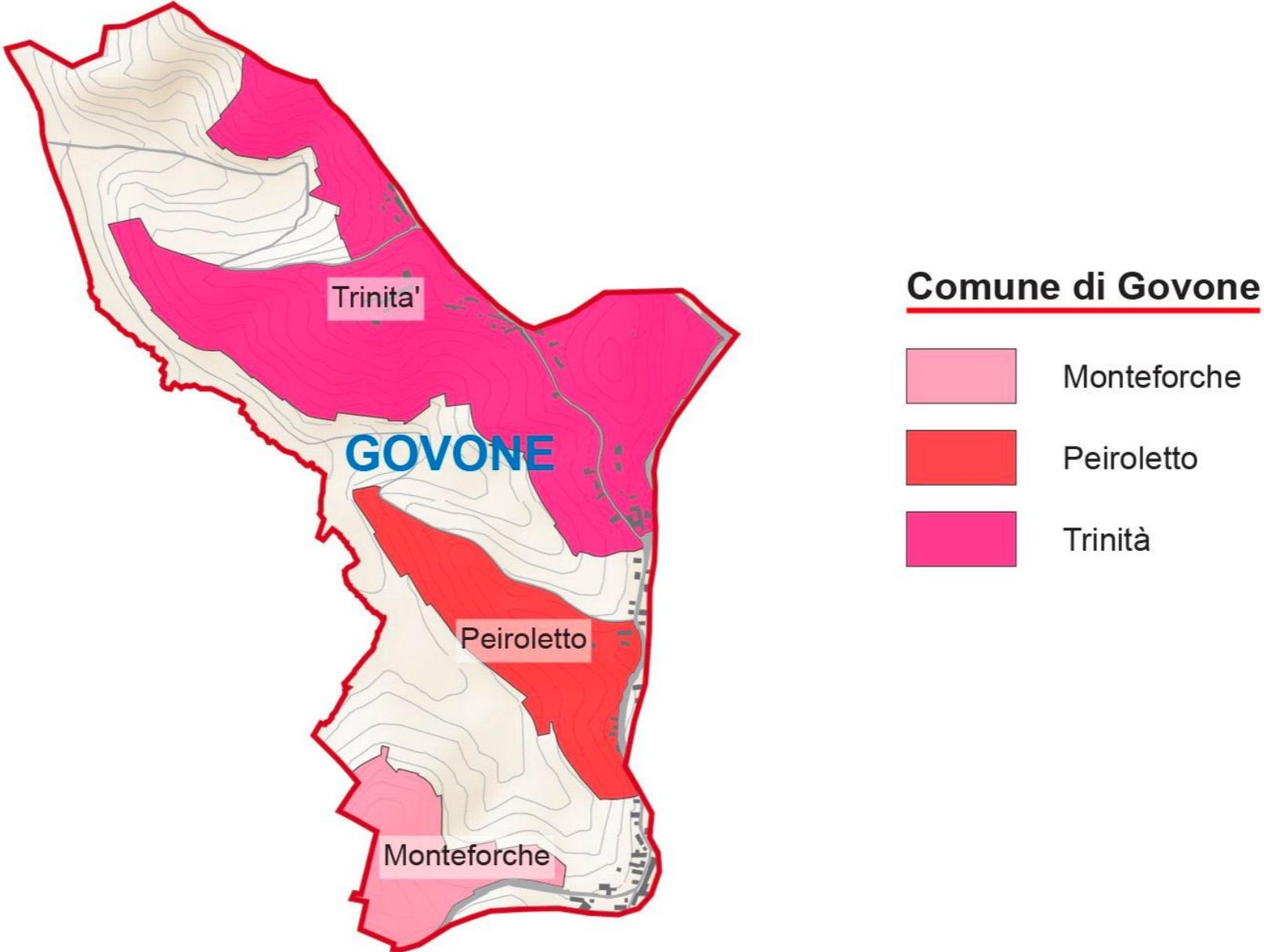
GOVONE

The last municipality of the northeastern part of the Roero has 208 hectares, planted mostly with Barbera; it is only the most western part of the municipality that belongs to the DOCG denomination. There are about 16 vine-planted hectares that belong to the denomination – 11 are planted with Arneis and 5 with Nebbiolo. There are two different kinds of soils:

- Those of the central part of the Roero, of Pliocene origin with a clay content of over 20%.
- The more sedimentary soils, similar to those of Langhe, with more gentle slopes than the typical Roero ones. There are 3 Additional Geographical Definitions: Monteforche, Peiroletto and Trinità.



The municipality of Govone



PONCHIONE MAURIZIO

Via Sacco, 9/a
12040 Govone

Tel. +39 0173 58149

Email: ponchione.m@virgilio.it

Website: www.ponchionemaurizio.com

The winery, currently run by Maurizio Ponchione, was founded in 1936 by the grandfather (aka Gundin). The winery currently holds 10 hectares, 9 of which are estate-owned and 1 that is leased. All the vine-planted hectares belong to the DOCG denomination – both for Arneis and Nebbiolo – are found on the Monfrini vineyard, which is located just a few steps from the Trinità hamlet of Govone, just along the border of the municipality of Priocca.

DOCG-DENOMINATION WINES:

- **Roero**: from the Monfrini vineyard located in Govone. It ages in stainless steel vats for 4 months and 16 months in small oak barrels, with a total annual production of about 2,000 bottles.
- **Roero Arneis**: from the Monfrini vineyard in Govone. It ages in stainless steel vats for 4 months and 1 month in barrels, with a total annual production of about 4,600 bottles.



PRODUTTORI DI GOVONE

Via Umberto I, 46

12040 Govone

Tel: +39 0173 58120

Email: govone@produttorigovone.com

Website: www.produttorigovone.com

Established in 1957, this winegrowers' association now has 250 members, divided between Langhe, Monferrato and Roero, for a total of 295 hectares of vineyards. They currently have 26 hectares of vineyards belonging to the DOCG denomination planted with Arneis.

DOCG-DENOMINATION WINES:

- **Roero Arneis**
- **Roero Arneis Spumante Terre Sabaude**
- **Roero Arneis Terre Sabaude**

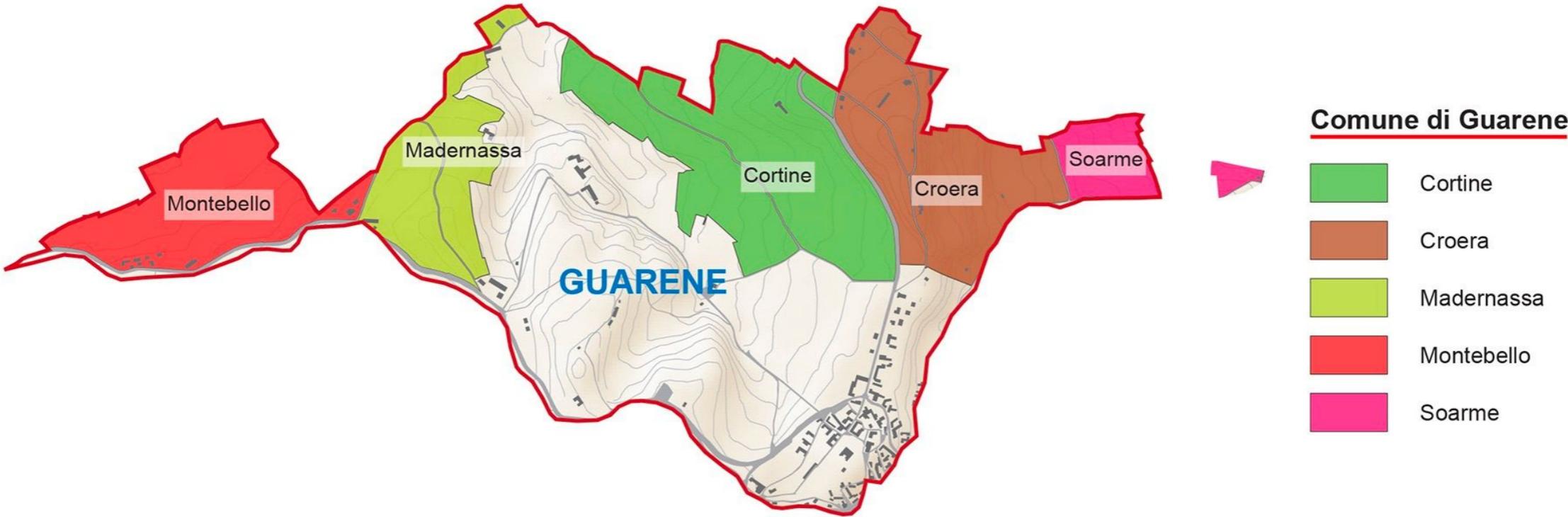


GUARENE

Only the northernmost part of the municipality is located within the denomination zone – particularly the Montebello hill – but this does not undermine the fact that Guarene holds about 23 hectares belonging to the denomination. There are 21 hectares planted with Arneis and 2 with Nebbiolo. Guarene is located in the southeastern part of the Roero that is closest to the Tanaro, with compact and cooler soils, with the St. Agatha Marl Fossils (Marne di S. Agata Fossili) and a larger presence of clay mixed in with gypsum deposits. It is a soil that is suited for the production of wines with higher alcohol content, well rounded and full-structured, often apt for aging. The Additional Geographical Definitions are Cortine, Croera, Madernassa, Montebello and Soarme.



The municipality of Guarene



MAGLIANO ALFIERI

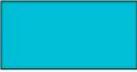
Magliano Alfieri (along with Sommariva Perno) is the municipality with the least vine-planted hectares belonging to the DOCG – 9 Arneis hectares and 3 of Nebbiolo, making up only 0.75% of the total hectares belonging to the denomination. We are on the easternmost part that is closest to the Tanaro. The soils here have low permeability, they are sedimentary and generally more humid and cooler than the average Roero soil, which are suitable for the production of well-structured wines with rich alcohol content. The Additional Geographical Definitions are San Bernardo and Trono.



The municipality of Magliano Alfieri



Comune di Magliano Alfieri

-  San Bernardo
-  Trono

LE MORE BIANCHE

Via adele alfieri, 35
12050 Magliano Alfieri
Tel. +39 0173 266961
Email: info@lemorebianche.com
Website: lemorebianche.com

It is in 2015 that Alessandro Bovio has decided to bottle his own wine by founding Le More Bianche. The winery holds 2 hectares of vineyards surrounding the cellar.

DOCG-DENOMINATION WINES:

- **Roero**

1. Rava Gemma

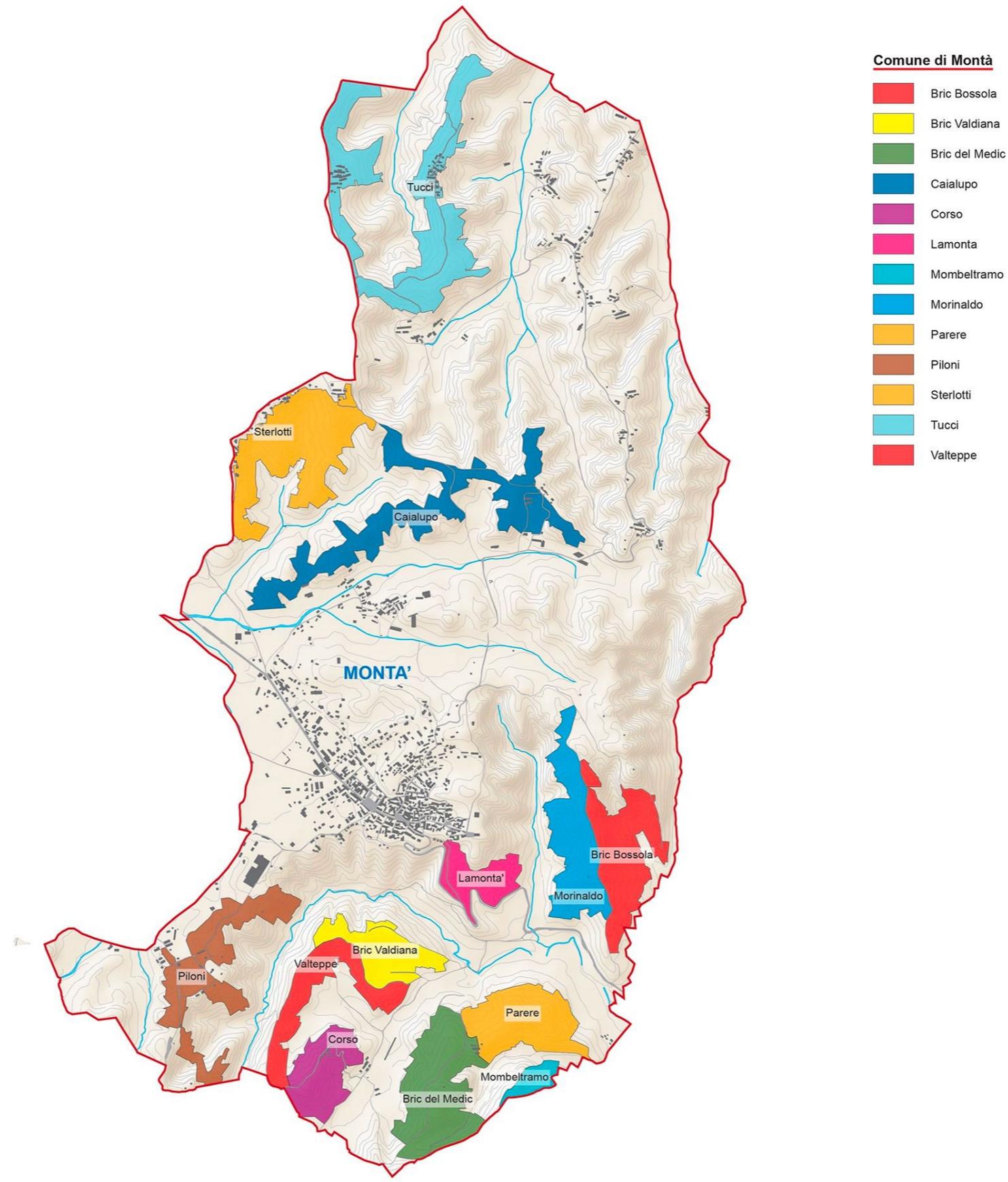


MONTÀ D'ALBA

The municipality of Montà is located on northwestern extremity of Roero. All together, Montà makes up 10% of the total vine-planted hectares of the denomination, with 81 hectares planted with Arneis and 37 planted with Nebbiolo, found on different types of soil. Along the Rocche, especially above an altitude of 350m, there are very sand-rich soils (80% total sand content, of fluvial/lacustrine origin) of a Pliocene matrix, with a low calcareous content. As we move west at a lower altitude, we find still sandy soils, generally arid, lacking a calcareous element on a superficial level, but loose and older, of marine origin and rich in fossils. These are soils that are suitable for the making of Roero Arneis wines of notable elegance, freshness, and aroma; it leads too to delicate Roero with a moderate level of alcohol and tannins. Going towards Canale, we find the Pliocene matrix mixing in with a loam slate, with higher calcareous and clay components, ideal for complex and well-structured Roero wines. Known especially for its Roero Arneis wines,

Montà has a soil that is suitable for the making of Roero, with several high-quality vineyards. The Additional Geographical Definitions are the following:

- On the northernmost part of the denomination, we find Caialupo, Sterlotti and Tucci.
- In the direction of Santo Stefano Roero, just below the Rocche, we find : Bric Valdiana, Corso, Piloni and Valteppe.
- Towards Canale, we find Bric Bossola, Bric del Medic, Lamontà, Mombeltramo, Morinaldo and Parere.



ALMONDO

Via San Rocco, 26

12046 Montà d'Alba

Tel. +39 0173975256

Email: almondo@giovanialmondo.com

Website: www.giovanialmondo.com



The family winery was only born in 1978, even if the Almondo family has been around the Roero area for centuries. Now lead by Domenico, the winery holds 15 vine-planted hectares, 14 of which are estate-owned and 1 that is leased, all belonging to the denomination. They have 12 hectares planted with Arneis and 3 with Nebbiolo, planted throughout 5 vineyards within the municipality. They are located at altitude of 280 to 360 meters, among which we find Bricco delle Ciliegie (in Vittori) and Burigot dedicated to Arneis and Bric Valdiana for the Nebbiolo. The soils range from sandy to sandy-calcareous, with hills that can have inclination of over 55%. The Arneis, which makes up over 60% of the estate-owned vines, is planted on sandier, higher-altitude soils; the more calcareous/clay soils are planted with red grapes. The vines have an average age of 30 years, with some vines reaching 60 years of age.

DOCG-DENOMINATION WINES:

- **Roero**: from vines located in Montà. It ages in large oak casks for 15 months, with a total annual production of about 5,000 bottles.
- **Roero Arneis Bricco delle Ciliegie**: from the vineyard of the same name, found in the Vittori location of Montà. It ages in stainless steel vats for 6 months, with a total annual production of about 50,000 bottles.
- **Roero Arneis Vigne Sparse**: from vineyards located in Montà. It ages in stainless steel vats for 6 months, with a total annual production of about 50,000 bottles.
- **Roero Bric Valdiana**: from the MGA of the same name located in Montà. It ages in small oak barrels for 18 months and in large oak casks for 8 months, with a total annual production of about 5,000 bottles.
- **Roero Giovanni Almondo Riserva**: from vineyards located in Montà. It ages in small oak barrels for 24 months, with a total annual production of about 3,000 bottles.

ALOI VINI

Via Trieste, 4
12046 Montà d'Alba
Tel. +39 0173 976390

DOCG-DENOMINATION WINES:

- **Roero**
- **Roero Arneis**
- **Roero Arneis Liffrei**
- **Roero Bricco Morinaldo**

BORDONE GIUSEPPE

Borgata Corso, 3

12046 Montà d'Alba

Tel. +39 0173 975573

Email: az.agri.bordone@virgilio.it

Website: www.bordonegiuseppe.it

The winery is led by Dyana, the fourth generation of the Bordone family, which manages 14 hectares of vineyards, 9.2 of which belong to the denomination: 6.7 planted with arneis and 2.5 with nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero Arneis:** from vineyards located in Montà. It ages in stainless steel vats for about 3 months and about 2 months in the bottle, with a total annual production of about 25,000 bottles.
- **Roero Arneis Vignot Riserva:** from vineyards located in Montà, it ferments in small oak barrels, ages (sur lie) for about 6 months and for about 10 months in bottle.
- **Roero Bric del Medic:** from the MGA of the same name, located in Montà. It ages for about 6 months in stainless steel vats, for about 24 months in small oak barrels and for about 3 months in bottle.
- **Roero Curs:** from vineyards located in Montà. It ages for about 6 months in stainless steel vats, for about 36 months in large oak casks and for about 3 months in bottle, with a total annual production of about 3,000 bottles.

Giuseppe Bordone



BORNENGO GIAN MARIO

Corso De Gasperi, 50
12046 Montà d'Alba
Tel. +39 0173 976194
Email: info@bornengovini.it
Website: www.bornengovini.it

Established in 1914, the winery is now managed by the third generation of the Bornengo family.

DOCG-DENOMINATION WINES:

- **Roero**
- **Roero Arneis**



BOTTO F.LLI

Strada S. Stefano Roero, 9
12046 Montà d'Alba
Tel. +39 0173 976015
Email: bottofli@hotmail.it
Website: www.bottovini.it



BOTTO



This third-generation winery, founded in 1920, is currently run by the two brothers, Luciano and Roberto. They hold 5 vine-planted hectares, 1.7 of which belong to the denomination: 1 hectare is planted with Arneis, broken down into different vines on east and southeast expositions, on sand/clay soil; 0.7 hectares are planted with Nebbiolo, on a southeast-exposed vineyard with calcareous soil, all located within the municipality.

DOCG-DENOMINATION WINES:

- **Roero:** from vineyards located in Montà. It ages in small oak barrels for 24 months, with a total annual production of about 2,000 bottles.
- **Roero Arneis:** from vineyards located in Montà. It ages in stainless steel vats for 6 months, with a total annual production of about 4,000 bottles.

CÀ DI CAIRÈ

Borg. Valle Casette, 52
12046 Montà d'Alba
Tel. +39 0173 971263
Email: info@emanuelerolfo.it
Website: www.emanuelerolfo.it

Emanuele
ROLFO
Produzione Vini del Roero



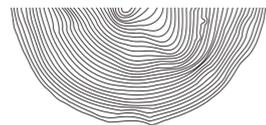
The winery of Emanuele Rolfo, founded in 1979, is located in the northern part of Montà, between Gianoli and San Rocco, where the 5 estate-owned hectares are also found (the winery also holds 0,4 leased hectare). The winery has 1.7 hectares that belong to the denomination – 1.1 of these are planted with Arneis and 0.6 with Nebbiolo – on mostly sandy soils for the Arneis and on more gravel/clay rich soils for the Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero Arneis:** from the Mumbasun, Vitori Fortuna and Varomaldo vineyards, all located within Montà. It ages in stainless steel vats for 4 months and 6 months in the bottle, with a total annual production of about 6,500 bottles.
- **Roero Arneis Senza Solfiti Aggiunti:** from vineyards located in Montà. It ages 4 mesi in stainless steel vats and 3 months in bottle, with a total annual production of about 2.500 bottle.
- **Roero Arneis Menelic:** from the Mumbasun and Vitori Fortuna vineyards located in Montà. It ages for 4 months in stainless steel vats, 4 months in in small oak barrels and 12 months in the bottle, with a total annual production of about 2,000 bottles.
- **Roero Riserva:** from the Mumbasun and Priocchina vineyards located in Montà. It ages in large oak casks for 12 months and in bottle for 6 months, with a total annual production of about 3,000 bottles.

FRATELLI CALORIO

Via Marconi, 56/b
12046 Montà d'Alba
Tel. +39 0173 975636
Email: info@fratellicalorio.it
Website: www.fratellicalorio.it



FRATELLI
CALORIO



Fratelli Calorio is a family-run winery established in 1945, when Giuseppe Calorio, in addition to growing fruit, began to vinify his own grapes in the cellar of his maternal grandfather, a wine producer in the 19th century. In 1973 his son Vittorio decided to abandon the production of fruit to specialize exclusively in that of wine. Today it is Andrea, Giuseppe's nephew, who leads the winery.

DOCG-DENOMINATION WINES:

- **Roero**
- **Roero Arneis**

CALORIO VINCENZO

Via Morra, 15

12046 Montà d'Alba

Tel. +39 0173 976334

Email: info@caloriovincenzo.com

Website: www.caloriovincenzo.com

DOCG-DENOMINATION WINES:

- **Roero**
- **Roero Arneis**



CASSETTA CARLO

Borgata Caretta, 2

12046 Montà

Tel. +39 338 2264844

Email: casettacarlovini@gmail.com

Website: casettacarlovini.com

CARLO CASSETTA
Viticoltore in Montà



Carlo Casetta took over the family winery in 2011 at just 21 years old. Today this small company has about 2.5 hectares of vineyards in the hamlet of San Rocco a Montà, with a total annual production of about 30,000 bottles. The winery has 1.5 hectares that belong to the denomination, equally divided between arneis and nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero:** From vineyards located in Montà, it ages in stainless steel vats for 6 months, 12 months in small oak barrels, then for at least 4-6 months in bottle, with a total annual production of about 1,000 bottles.
- **Roero Arneis:** From vineyards located in Montà, it ages 6 months in stainless steel vats then at least 2 months in bottle, with a total annual production of about 4,000 bottles.

PODERI VAIOT - CASSETTA FRANCO

Borgata Laione, 43

12046 Montà

Tel. +39 0173 976283

Email: info@poderivaiot.it and

info@francocasetta.com

Website: www.poderivaiot.it

Website: www.francocasetta.it



The winery of Daniele and Walter Casetta is located on the town line of Santo Stefano Roero, in the hamlet of Laione, just across from the Santuario dei Piloni, where some of the winery's vines are found. Founded in 1965, it currently holds 8 vine-planted hectares, 5 of which are estate-owned and 3 that are leased. There are 6 hectares that belong to the denomination.

DOCG-DENOMINATION WINES:

- **Roero Arneis Franco:** from vineyards in Montà. It ages in stainless steel vats for 5 months and then in the bottle for 2 months, with a total annual production of about 15,000 bottles.
- **Roero Pierin:** from vineyards located in Montà. It ages for 18 months partly in small oak barrels and partly in large oak casks, and for 6 months in the bottle, with a total annual production of about 1,300 bottles.



COSTA CARLO

Frazione Benna, 1
12046 Montà d'Alba
Tel. +39 0173 976335
Email: carlovinci@libero.it

Founded in 1900, this family-run winery has 3 hectares of vineyards owned, of which 1.60 hectares belong to the denomination, 1.30 planted with arneis and 0.30 with nebbiolo, for an annual total production of about 15,000 bottles.

DOCG-DENOMINATION WINES:

- **Roero**: from vineyards located in Montà. It ages for 4 months in stainless steel vats, 24 months in small oak barrels and for 6 months in the bottle, with a total annual production of about 1,500 bottles.
- **Roero Arneis**: from vineyards located in Montà. It ages in stainless steel vats for 6 months and then in the bottle for 3 months, with a total annual production of about 5,000 bottles.



COSTA STEFANINO

Frazione Benna, 5
12046 Montà d'Alba
Mobile: +39 366 4765384
Email: ninocostawine@gmail.com

N I N O
C O S T A



The winery of Nino Costa, founded in 1927, started bottling wines in 1995. It currently holds 10 vine-planted hectares (2 that are leased), almost all located in Montà, with some plants reaching 40 years of age. There are 8 hectares that belong to the denomination – 5 are planted with Arneis and 3 with Nebbiolo. Among its most important vineyards is the Nebbiolo-planted Bric del Medic. The vines are located mostly on hillsides (at altitudes of 350-400m), on mostly sandy soils.

DOCG-DENOMINATION WINES:

- **Roero Arneis Sarun:** from the vineyard of the same name, located in Montà. It ages in stainless steel vats for 7 months, with a total annual production of about 15,000 bottles.
- **Roero Gepin:** from the vineyard of the same name located in Montà. It ages in stainless steel vats for 2 months, 36 months in small oak barrels and 12 months in the bottle, with a total annual production of about 2,000 bottles.
- **Roero Medic:** from the MGA Bric del Medic located in Montà. It ages in stainless steel vats for 6 months, partially in small oak barrels and large oak casks for 28 months, and in the bottle for 8 months, with a total annual production of about 3,000 bottles.

GENERAJ

Borgata Tucci, 4

12046 Montà d'Alba

Tel. +39 0173 976142

Email: aziendaagricolageneraj@generaj.it

Website: www.generaj.it



GIAN PAOLO VIGLIONE

GENERAJ

Azienda Agricola nel Roero
Montà Piedmont Italy



Located between Valle Casette and the Tucci hamlet, the Generaj winery of Giuseppe Viglione was founded in 1971. The estate-owned vineyards are found in the northern portion of the municipality, between San Vito, Tucci, Gianoli and Sciondotto. Of the 8.5 hectares held by the winery (2 of which are leased), 5 belong to the denomination – 3 are planted with Arneis and 2 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero Arneis Bric Varomaldo:** from the vineyard of the same name, located in Montà. It ages in stainless steel vats for 7 months and 2 months in the bottle, with a total annual production of about 8,000 bottles.
- **Roero Arneis Quindicilune:** from the Bric Varomaldo vineyard located in Montà. It ages in stainless steel vats for 9 months, 9 months in small oak barrels, and 5 months in the bottle, with a total annual production of about 3,300 bottles.
- **Roero Bric Aût:** from the vineyard of the same name located in Montà. It ages in small oak barrels for 18 months and 6 months in the bottle, for a total annual production of about 5,500 bottles.
- **Roero Bric Aût riserva:** from the vineyard of the same name located in Montà. It ages in small oak barrels for 30 months and 6 months in the bottle, for a total annual production of about 3,500 bottles.

LA GRISA

Corso Manzoni, 83
12046 Montà d'Alba
Tel. +39 0173 976250
Mobile: +39 338 3171841
Email: info@lagrisa.com
Website: www.lagrisa.com

The winery of the brothers Pierangelo and Walter Taliano was founded in 1985, following the footsteps of their father, Battista, who selected grapes already from the year 1970. The winery offers both a Roero and a Roero Arneis.

DOCG-DENOMINATION WINES:

- **Roero**: from vines located in Montà. It ages for 18 months in large oak casks and in small oak barrels, with a total annual production of about 1,000 bottles.
- **Roero Arneis**: from vineyards located in Montà. It ages in stainless steel vats for 3 months, with a total production of about 3,000 bottles.



MARCHISIO PIETRO

Via Marconi, 55
12046 Montà d'Alba
Tel. +39 0173 975231
Email: info@cascinamarchisio.com

The Marchisio family's winery was born at the beginning of the last century. It has vineyards located in some of the most famous vineyards of the municipality, such as Caialupo, Cassinassa and Morinaldo.

DOCG-DENOMINATION WINES:

- **Roero**
- **Roero Arneis**



PELASSA

Borgata Tucci, 43
12046 Montà d'Alba
Tel. +39 0173 971312
Email: pelassa@pelassa.com
Website: www.pelassa.com

The Pelassa winery, founded in 1960, is currently run by the brothers Davide and Daniele; they did not start bottling their wines until 1999. Located on the northern-most portion of the municipality, it benefits from the cool forest zone of the area. Of the 14 estate-owned vineyards (the winery also holds 1 leased hectare), 6 belong to the denomination – 5 are planted with Arneis and 1 with Nebbiolo. The vineyards are found in the locations of San Vito, Gianoli and around the cellar.



DOCG-DENOMINATION WINES:

- **Roero Antaniolo Riserva:** from San Vito location in Montà. It ages in large oak casks for 18 months and for 12 months in the bottle, with a total annual production of about 4,300 bottles.
- **Roero Arneis San Vito:** from the vineyard of the same name located in Montà. It ages in stainless steel vats for 8 months (sur lie), and for 2 months in the bottle, with a total annual production of about 35,000 bottles.



TALIANO CRISTIAN

Corso Manzoni, 115
12046 Montà d'Alba
Mobile: +39 333 2414911
Email: info@cantinataliano.com
Website: www.cantinataliano.com

Established in 1928, today this winery is managed by Cristian, the fourth generation of the Taliano family. The winery has 3,4 hectares of vineyards, Of the 2 hectares belonging to the denomination, 1,5 are planted with Arneis and 0,5 with Nebbiolo, divided into three vineyards (Bertin, Pranasin and Valvun) located in Montà, with 45-year-old Nebbiolo plants and Arneis plants over thirty years old.



DOCG-DENOMINATION WINES:

- **Roero Arneis U R Nice:** from vineyards located in Montà. It ages in stainless steel vats for 4 months and 2 months in the bottle, with a total annual production of 9,000 bottles.
- **Roero Bric Ed Batista Riserva:** from vineyards located in Montà. It ages in small oak barrels for 24 months, 12 months in large oak casks and 6 months in the bottle, for a total annual production of about 1,500 bottles.

TALIANO MICHELE

Corso Manzoni, 24
12046 Montà d'Alba
Tel. +39 0173 976512
Email: taliano@libero.it
Website: www.talianomichele.com

The winery of the brothers Ezio and Alberto Taliano, founded in 1930, has been bottling its wines since the mid 1990s. They now hold 12 estate-owned hectares, which are located for the most part in the center-northern portion of the municipality. Of the 5 hectares belonging to the denomination, 3 are planted with Arneis and 2 with Nebbiolo, found in some of the most well-know locations of Montà, such as Bossola and Benna.



DOCG-DENOMINATION WINES:

- **Roero Arneis Serni:** from the Bossola and Benna vineyards in Montà. It ages in stainless steel vats for 6 months, with a total annual production of 15,000 bottles.
- **Roero Rèche dra Bòssora Riserva:** from the MGA Bric Bossola located in Montà. It ages in small oak barrels for 24 months and 12 months in the bottle, for a total annual production of about 3,000 bottles.

TALIANO NICOLA

Borgata Rolandi, 39
12046 Montà d'Alba
Tel. +39 0173 976286
Email: info@niculin.it
Website: www.niculin.it

The winery – better known under the name of "Niculin", from its founder Nicola, born in 1904 – is managed since 2001 by the third generation of the family, the brothers Giancarlo and Nicola Taliano.

DOCG-DENOMINATION WINES:

- **Roero Arneis**



VIGNA RICCARDO

Via Don Bosco, 11
12046 Montà d'Alba
Tel. +39 0173 976127
Email: info@vignariccardo.it
Website: www.vignariccardo.it



The winery was founded in 2003, with vineyards found in some of the most famous locations of the municipality, from Bossola to Bricco San Bartolomeo, with some plants of more than 50 years of age. They hold 5 estate-owned hectares, 3 of which belong to the denomination – 2 are planted with Arneis and 1 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero**: from the vineyard Bricco la Bossola located in Montà. It ages in large oak casks for 24 months and in the bottle for 6 months, with a total annual production of about 5,000 bottles.
- **Roero Arneis**: from vineyards located in Montà. It ages in stainless steel vats for 8 months and 2 months in the bottle, with a total annual production of 15,000 bottles.

VIGNEVOLUTE

Via dei Martiri, 28

12046 Montà

Tel. 338 8761404

Email: info@vignevolute.it

Website: www.vignevolute.com



VIGNEVOLUTE



Founded in 2014, Cristina Marchisio's winery has 10.75 hectares of vineyards, of which 1.65 are leased, for a total annual production of about 7,000 bottles. 3.50 hectares belong to the denomination, 3.10 planted with Arneis and 0.40 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero Arneis:** from vineyards located in Montà. It ages in stainless steel vats for 8 months, with a total annual production of about 2,000 bottles.
- **Roero Bric del Medic:** from the MGA of the same name, located in Montà. It ages for 48 months in small oak barrels, after which it is aged in the bottle for 12 months.

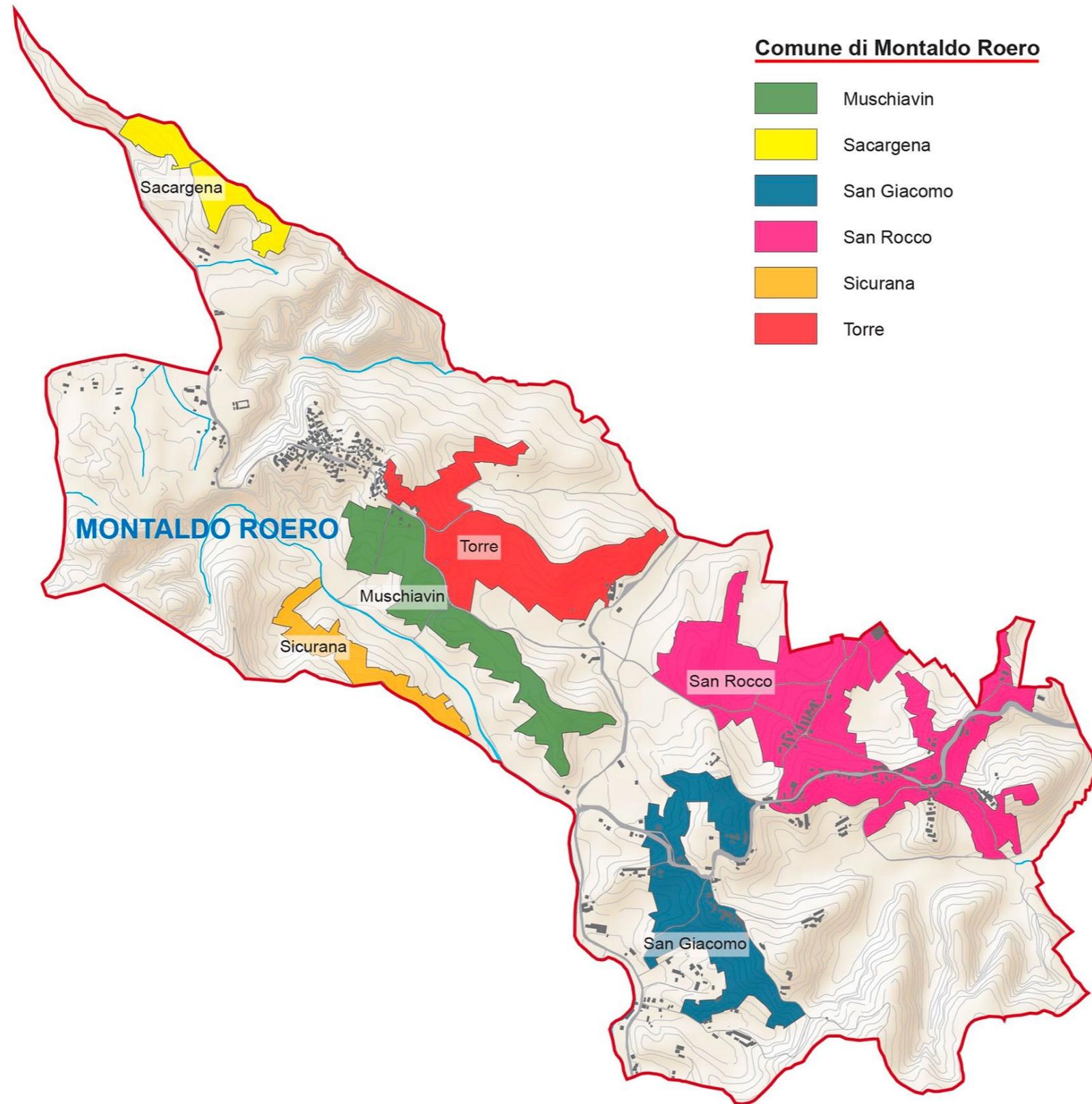
THE VINE GROWERS OF MONTÀ D'ALBA

1. Almondo Pierangelo
2. Aloi Giovanni
3. Benotto Maria Teresa
4. Bornengo Ivan
5. Calorio Valerio
6. Capello Luigi
7. Caranzano Giuseppina
8. Casetta Carlo
9. Casetta Daniele
10. Casetta Marco
11. Casetta Michele
12. Casetta Valter
13. Cauda Agostino
14. Cauda Giuseppe
15. Gianolio Matteo
16. Giorio Valter
17. Grasso Lorenzo
18. Marchisio Lina
19. Marchisio Lorenzo Piero
20. Marchisio Silvana
21. Morone Giovanni
22. Rossello Giuliana
23. Serra Piero
24. Taliano Claudio
25. Taliano Domenico

MONTALDO ROERO

Located just next to the Rocche, Montaldo Roero is one of the municipalities of the Roero with the least vine-planted hectares, with just over 55 of them. Of these hectares, just over half of them belong to the denomination – 24 are planted with Arneis and 9 with Nebbiolo. The soil is light and loose, mostly sandy, of marine origin (with 80% sand content) and not very calcareous, and it is rich in fossils, suitable for the production of fresh and elegant Roero Arneis. The center-most portion of the municipality – bordering Vezza d’Alba, Corneliano d’Alba and not too far from the Occhetti location of Monieu Roero – has more calcareous soils with presence of grayish-blue loam, as well as a higher clay content, suitable for the production of well-structured and complex Roero wines. The Additional Geographical Definitions Muschiavin, Sacargena, San Giacomo, San Rocco, Sicurana and Torre





CASCINA CIAPAT

Fraz. San Rocco 93
12040 Montaldo Roero
Mobile: +39 339 2568240
Email: info@cascinaciapat.it
Website: www.cascinaciapat.it

The Bertello family has been present in Montaldo Roero since the middle of the 19th century. The winery was founded in 1896 and today is managed by Giacomo and Piero Bertello, assisted by the sons of Giacomo Ilaria and Luca. It holds 9 estate-owned hectares (as well as another 2 that are leased), and there are 9 hectares belong to the DOCG denomination – 5 hectares are planted with Arneis and 4 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero**: from vineyard Valmaggiore located in Vezza d'Alba. It ages 10 months in stainless steel vats, 12 months in large oak casks and 12 months in bottles, for an annual production of about 2,000 bottles.
- **Roero Arneis**: from vineyard San Rocco located in Montaldo Roero. It ages for 3 months in stainless steel vats, for an annual production of about 5,000 bottles.

FREA LORENZO E GIOVANNI

Fraz. San Rocco, 97
12040 Montaldo Roero
Mobile: +39 339 7972997
Email: aziendagricolafrea@libero.it

Established in 2002, this winery holds 7 hectares of vineyards (2,5 of which are leased). Of the 6 hectares belonging to the denomination, 2,5 are planted with Arneis and 3,5 with Nebbiolo, all located in Montaldo Roero.

DOCG-DENOMINATION WINES:

- **Roero Arneis Galara:** from vineyards located in Montaldo Roero. It ages from 3 to 6 months in stainless steel vats and 2 months in bottle, for an annual production of about 10,000 bottles.
- **Roero Muschiavin:** from the MGA of the same name located in Montaldo Roero. It ages from 12 to 15 months in small oak barrels and 6 months in bottle, for an annual production of about 2,000 bottles.



PARUSSA GIUSEPPE

Fraz. San Giacomo, 87
12040 Montaldo Roero
Tel. +39 0172 40208
Email: parussagiuseppe@live.it

DOCG-DENOMINATION WINES:

- **Roero**
- **Roero Arneis**





MONTEU ROERO

With about 160 vine-planted hectares and located at an altitude of 400m, Monteu Roero is one of the most important and highest-located municipalities for the Roero. Monteu is also one of the most important municipalities for the DOCG denomination, with 77 hectares dedicated to Arneis and 27 to Nebbiolo. The territory extends from the Rocche all the way to the central part of the Roero, with varying types of soils. Below the Rocche, we find loose and sandy soils, with almost no calcareous content on a superficial level, of marine origin and fossil-rich, mostly arid, suitable for the making of fresh and vibrant Roero Arneis wines; for the Roero, these soils lead to wines with a moderate alcohol level and tannins, elegant, fresh, and greatly aromatic.

Towards Vezza d'Alba and Canale arises a bluish-gray loam slate found throughout spots in the area, more calcareous and with a clay component greater than 20%, ideal for the making of complex and well-structured Roero wines with a potential for aging. There are 23 Additional Geographical Definitions: Anime Nere, Bastia, Bric Nota, Bric Rossino Vadonia, Bricco Braida, Canton Sandri, Ciabot San Giorgio, Gaiuccio, Occhetti, Occhetti Castelletto, Occhetti San Pietro, Occhetti San Vincenzo, Occhetti Violi, Prachiosso, Rivetto, Sacargena, San Michele, San Vincenzo, Sanche, Sant'Anna, Santa Margherita, Serra Lupini and Sru.

The municipality of Monteu Roero



BAJAJ

Via del Forno, 4
12040 Monteu Roero
Tel. +39 338 8164016
Email: infoj@bajaj.it
Website: www.bajaj.it



The winery of the Moretti family was founded at the beginning of the last century. Today it manages on 4 estate-owned hectares, for a total annual production of about 20,000 bottles. 3 hectares belong to the denomination, 1,5 planted with Arneis and 1,5 with Nebbiolo (with vines of about 70 years).

DOCG-DENOMINATION WINES:

- **Roero Arneis:** from vineyards located in Cascina Biscutin in Monteu Roero. It ages 9 months in stainless steel vats, with an annual production of about 3,600 bottles.
- **Roero Arneis San Vincenzo Riserva:** from the MGA of the same name, located in Monteu Roero. It ages 9 months in stainless steel vats and 12 months in in bottle. It is produced only in the best years of about 550 bottles.
- **Roero Bric Nota:** from the MGA of the same name, located in Monteu Roero. It ages 5 months in stainless steel vats, 6 months in small oak barrels and 12 months in in bottle, for an annual production of about 2.000 bottles.

BORDONE GIAN PAOLO

Loc. Oggera, 66
12040 Monieu Roero
Tel. +39 0173 90664
Mobile: +39 335 6951836

DOCG-DENOMINATION WINES:

- **Roero**
- **Roero Arneis**

BORDONE GINO

Loc. Bordoni Alti, 43

12040 Monteu Roero

Tel: +39 0173 90440

Email: gino.bordone@libero.it

Website: www.aziendaagricolabordone.it

DOCG-DENOMINATION WINES:

- **Roero Arneis**

CASCINA LANZAROTTI

Fraz. S. Anna – Ferreri, 18

12040 Monteu Roero

Tel. +39 0173 978127

Email: info@cascinalanzarotti.it

Website: www.cascinalanzarotti.it



The cellar of Carlo and Vittorio Ferrero is located between Sant'Anna and Cascina Ferreri. Founded in 1883, the winery began to bottle their wines at the beginning of the 1990s. The vineyards are located mostly around the cellar, with the exception of one vineyard in the Mombirone location in Canale, as well as another one in Vezza d'Alba, just right along the border with Monteu Roero. The winery holds 6.8 hectares belonging to the denomination, of which 3.6 are planted with Arneis and 3.2 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero:** from vineyards located in Monteu Roero, Canale and Vezza d'Alba, it ages in stainless steel vats for 3 months, in large oak casks for 12 months, in small oak barrels for 12 months, finally, it is aged in the bottle from 6 to 8 months, with a total annual production of about 4,000 bottles.
- **Roero Carlinot Srü Riseva:** from the MGA of the same name located in Canale, it ages in stainless steel vats for 3 months, in large oak casks from 12 to 14 months, in small oak barrels from 12 to 14 months, finally, it is aged in the bottle for 15 months, with a total annual production of about 2,600 bottles.
- **Roero Arneis:** from vineyards located in Monteu Roero, Canale and Vezza d'Alba, it ages in stainless steel vats for 2 months, with a total annual production of about 25,000 bottles.
- **Roero Arneis S. Anna Riserva:** from the MGA of the same name located in, it ages in stainless steel vats for 5 months and in the bottle for 12 months, with a total annual production of about 3,000 bottles.
- **Roero Arneis Soeli Metodo Classico:** from vineyards located mostly in Monteu Roero and Vezza d'Alba. It is a traditional champenoise method sparkling wine that ages on the lees for 24 months, with a total annual production of about 3,400 bottles.

CASCINA PELLERINO

Loc. S. Anna, 93
12040 Monteu Roero
Mobile: +39 339 3370470
Email: cristianomaurizio@alice.it
Website: www.cascinapellerino.com

Cascina Pellerino has been known for its wine production for over 30 years. The winery was founded in 1980 by the Bono family. Currently, it is run by Cristiano Bono and it holds 6 vine-planted hectares – 5 of which are estate-owned and 1 that is leased. All of the vine-planted hectares – 3 of Nebbiolo and 3 of Arneis – belong to the DOCG denomination; the vineyards are found in various locations, such Podio in Canale.



DOCG-DENOMINATION WINES:

- **Roero Arneis Atipico:** from vineyards located in Monteu Roero. It ages in stainless steel vats for 6 months, with a total annual production of about 2,000 bottles.
- **Roero Arneis Boneur:** from vineyards located in Monteu Roero and Canale. It ages in stainless steel vats for 6 months, with a total annual production of about 12,000 bottles.
- **Roero Vicot:** from vineyards located in Monteu Roero. It ages in small oak barrels for 24 months, with a total annual production of about 3,000 bottles.
- **Roero Vigna del Padre:** from vineyards located in Monteu Roero. It ages in small oak barrels for 36 months, with a total annual production of about 1,200 bottles.

FASSINO GIUSEPPE

Fraz. Occhetti, 53/a
12040 Monteu Roero
Tel. +39 017390727
Email: giuseppefassino@email.it

Antonia Lano is the owner of this winery founded in 1970, which is located found in the Occhetti location, one of the most-well-known areas of all of Roero. The winery holds 5 vine-planted hectares, 2 of which belong to the denomination – 1.5 hectares are planted with Arneis and 0.5 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero**: from vineyards located in Montaldo Roero. It ages in large oak casks for 18 months, with a total annual production of about 1,000 bottles.
- **Roero Arneis**: from vineyards located in Montaldo Roero and Canale. It ages in stainless steel vats for 7 months, with a total annual production of about 13,000 bottles.



Fassino

NEGRO ANGELO

Fraz. Sant'Anna, 1
12040 Monteu Roero
Tel. +39 0173 90252
Email: negro@negroangelo.it
Website: www.negroangelo.it

ANGELO NEGRO



The Negro family, which has been around in the area since the 17th century, is one of the leading figures of the Roero. Along with their children Angelo, Emanuela, Gabriele and Giuseppe, Giovanni and Marisa have created a winery that holds a significant vine-planted surface – important both in quantity and quality. The vineyards are located in the municipalities of Monteu Roero, Santo Stefano Roero and Canale (as well as an estate in Neive). Worth noting are among others the vineyards in the locations of Perdaudin, Prachiosso, Sant'Anna and Serra Lupini. They hold 50 estate-owned hectares (as well as another 15 that are leased), of which 44 belong to the DOCG denomination – 31 hectares are planted with Arneis and 13 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero Arneis Metodo Classico Dosage Zero Giovanni Negro:** from vineyards in Monteu Roero. This traditional champenoise sparkling wine is aged in stainless steel vats for 6 months and on the lees in the bottle for 59 months, with a total annual production of about 14,000 bottles.
- **Roero Arneis Perdaudin Riserva:** from vineyards located in Monteu Roero. It ages in stainless steel vats for 7 months (sur lie) and 11 months in the bottle, with a total annual production of about 20,000 bottles.
- **Roero Arneis Serra Lupini:** from the MGA of the same name, located in Monteu Roero. It ages in stainless steel vats for at least 4 months (sur lie), with a total annual production of about 120,000 bottles.
- **Roero Arneis Sette Anni:** from vineyards located in Monteu Roero. It ages in stainless steel vats for at least 7 months (sur lie), after which it remains in the bottle for 77 months before its release. It has a total annual production of about 4,000 bottle.

NEGRO ANGELO

Fraz. Sant'Anna, 1
12040 Monteu Roero

Tel. +39 0173 90252
Email: negro@negroangelo.it
Website: www.negroangelo.it

ANGELO NEGRO



- **Roero Ciabot San Giorgio Riserva:** from the MGA of the same name, located in Monteu Roero. It ages in large oak casks and in the bottle for a total of 32 months, with a total annual production of about 6.000 bottles.
- **Roero Prachiosso:** from the MGA of the same name located in Monteu Roero. It ages in large oak casks and in the bottle for a total of 20 months, with a total annual production of about 14.000 bottles.
- **Roero Sudisfà Riserva:** from vineyards located in Monteu Roero, Santo Stefano Roero and Canale. It ages partly in small oak barrels partly in large oak casks and in bottle for a total 32 months, with a total annual production of about 6,000 bottles.

NEGRO LORENZO

Fraz. Sant'Anna, 55
12040 Monteu Roero
Tel. +39 339 2278337
Email: info@negrolorenzo.com
Website: www.lorenzonegro.com



The cellar of Lorenzo negro is found atop the Serra Lupini hill, in the location of Sant'Anna. The winery has 7 estate-owned hectares (with an additional 1 that is leased), located all together around the cellar. There are 6 hectares that belong to the denomination – 3,5 are planted with Arneis and 2,5 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero Arneis:** from vineyards located in Monteu Roero. It ages in stainless steel vats for 6 months and for 3 months in bottle, with a total annual production of about 8,000 bottles.
- **Roero Arneis Sant'Anna Riserva:** from the MGA of the same name located in Monteu Roero. It ages in small oak barrels for 10 months and for 8 months in the bottle, with a total annual production of about 2,000 bottles.
- **Roero Arneis Spumante Metodo Classico Brut:** from vineyards located in Monteu Roero. This traditional champenoise sparkling wine is aged in small oak barrels for 6 months and in the bottle sur lie for 60 months, with a total annual production of about 3,000 bottles.
- **Roero Arneis Spumante Metodo Classico Riserva:** from vineyards located in Monteu Roero. This traditional champenoise sparkling wine is aged in small oak barrels for 6 months, and in the bottle sur lie for 120 months, with a total annual production of about 300 bottles.
- **Roero Prachiosso:** from the MGA of the same name located in Monteu Roero. It ages in large oak casks for 12 months and for 12 months in the bottle, with a total annual production of about 3,000 bottles.
- **Roero San Francesco Riserva:** from vineyards located in Monteu Roero. It ages in small oak barrels for 12 months, followed by 12 months in large oak casks and 12 months in the bottle, with a total annual production of about 3,500 bottles.

PODERI MORETTI DI MORETTI FRANCESCO

Fraz. Occhetti, 15

12040 Monteu Roero

Tel. +39 0173 90383

Email: morettivini@libero.it

Website: www.morettivini.it



The Poderi Moretti di Moretti Francesco is the result of the union of families Occhetti and Moretti, already present in this area since 1630. Actually the winery is conducted by Francesco Moretti, supported by his daughter Alessandra and his son Riccardo. The winery holds 20 vine-planted hectares (17 which are estate-owned and 3 that are leased) in Monteu Roero, Montaldo Roero, Santo Stefano Roero, Vezza d'Alba and Govone. There are 6,7 hectares that belong to the denomination – 5.4 are planted with Arneis and 1.3 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero Arneis:** from vineyards located in Monteu Roero, Santo Stefano Roero, and Govone. It ages in stainless steel vats for 4 to 5 months and for 2 to 3 months in bottle, with a total annual production of about 3,500 bottles.
- **Roero Arneis Occhetti:** from the MGA of the same name located in Monteu Roero. It ages in little oak barrels for 10 to 12 months and for 6 months in bottle, with a total annual production of about 1,500 bottles.
- **Roero Arneis San Michele:** from the MGA of the same name located in Santo Stefano Roero. It ages in stainless steel vats for 12 months, and for 6 months in bottle, with a total annual production of about 1,500 bottles.
- **Roero Benedet Riserva:** from vineyard Benedet located in Monteu Roero. It ages 6 months in stainless steel vats, 36 months in large oak casks and 12 months in bottle, with a total annual production of about 1,350 bottles.

PODERI MORETTI DI MORETTI FRANCESCO

Fraz. Occhetti, 15

12040 Monteu Roero

Tel. +39 0173 90383

Email: morettivini@libero.it

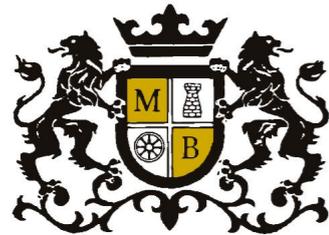
Website: www.morettivini.it



- **Roero Ginis Riserva:** from vineyard Ginis located in Monteu Roero. It ages 6 months in stainless steel vats, 36 months in large oak casks and 12 months in bottle, with a total annual production of about 1,350 bottles.
- **Roero Pulciano Riserva:** from MGA Occhetti located in Monteu Roero. It ages 6 months in stainless steel vats, 36 months in large oak casks and 24 months in bottle, with a total annual production of about 1,350 bottles.

PORTINALE

Fraz. Sant'Anna, 75
12040 Monteu Roero
Tel. +39 0173 90730
E-mail: pier@portinale.it
Website: www.portinale.it



Portinale



The winery of Pier Giorgio Musso, founded in 1960, is located in the hamlet of Sant'Anna. Currently it holds 14 vine-planted hectares, 6 of which belong to the denomination – 5 hectares are planted with Arneis and 1 with Nebbiolo. The vineyards are all within the municipality.

DOCG-DENOMINATION WINES:

- **Roero Arneis S. Anna:** from MGA of the same name located in Monteu Roero, it ages in stainless steel vats. It has a total annual production of about 7,000 bottles.
- **Roero Arneis Pelerin:** from vineyards located in Monteu Roero. It ages in stainless steel vats, with a total annual production of about 5,000 bottles.
- **Roero Bricco Porro:** from vineyards located in Monteu Roero. It ages in large oak casks, with a total annual production of about 3,500 bottles.
- **Roero Pier Mus Riserva:** from vineyards located in Monteu Roero. It ages in large oak casks, with a total annual production of about 3,000 bottles.

SANDRI DANIELE

Loc. Canton Sandri, 2

12040 Monteu Roero

Tel. +39 0173 90399

Email: sandri.daniele@alice.it

Website: www.vinidanielesandri.it

This small family-run winery has a single DOCG wine, a Roero Arneis, which comes from vineyards all located within the municipality of Monteu Roero.

DOCG-DENOMINATION WINES:

- **Roero Arneis Serra**



DANIELE SANDRI



VIGLIONE ANTONIO & FIGLI

Fraz. Sant'Anna 119, Cascina Rivetti
12040 Monteu Roero
Tel. +39 0173 978006
Email: info@antonioviglione.com
Website: www.antonioviglione.com



The winery of Antonio Viglione, founded in 1950, was among the first ones to believe in the potentiality of the Arneis. Most of the 11,5 vine-planted hectares (10,5 which are estate-owned and 1 that are leased) held by the winery are found around the cellar in the Sant'Anna hamlet. The winery has 9,6 hectares that belong to the denomination – 7,6 of which are planted with Arneis and 2 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero Arneis Ca d'Tunin:** from vineyards located in Monteu Roero. It ages in stainless steel vats for 4 months and 2 months in bottle, with a total annual production of about 15,000 bottles.
- **Roero Arneis Metodo Classico Brut:** from vineyards located in Monteu Roero. This traditional champenoise sparkling wine is aged for 5 months in stainless steel vats, followed for 48 to 60 months of aging on the lees in the bottle, with a total annual production of about 3,000 bottles every two years.
- **Roero Ca d' Tunin:** from vineyards located in Monteu Roero and Santo Stefano Roero. It ages in large oak casks for 8 to 18 months and 6 months in bottle, with a total annual production of about 6,000 bottles.

VILLATA TIZIANA - OCCHETTI LUCA

Fraz. San Vincenzo, 16
12040 Monieu Roero
Tel. +39 0173 90688

DOCG-DENOMINATION WINES:

- **Roero**
- **Roero Arneis**



THE VINE GROWERS OF MONTEU ROERO

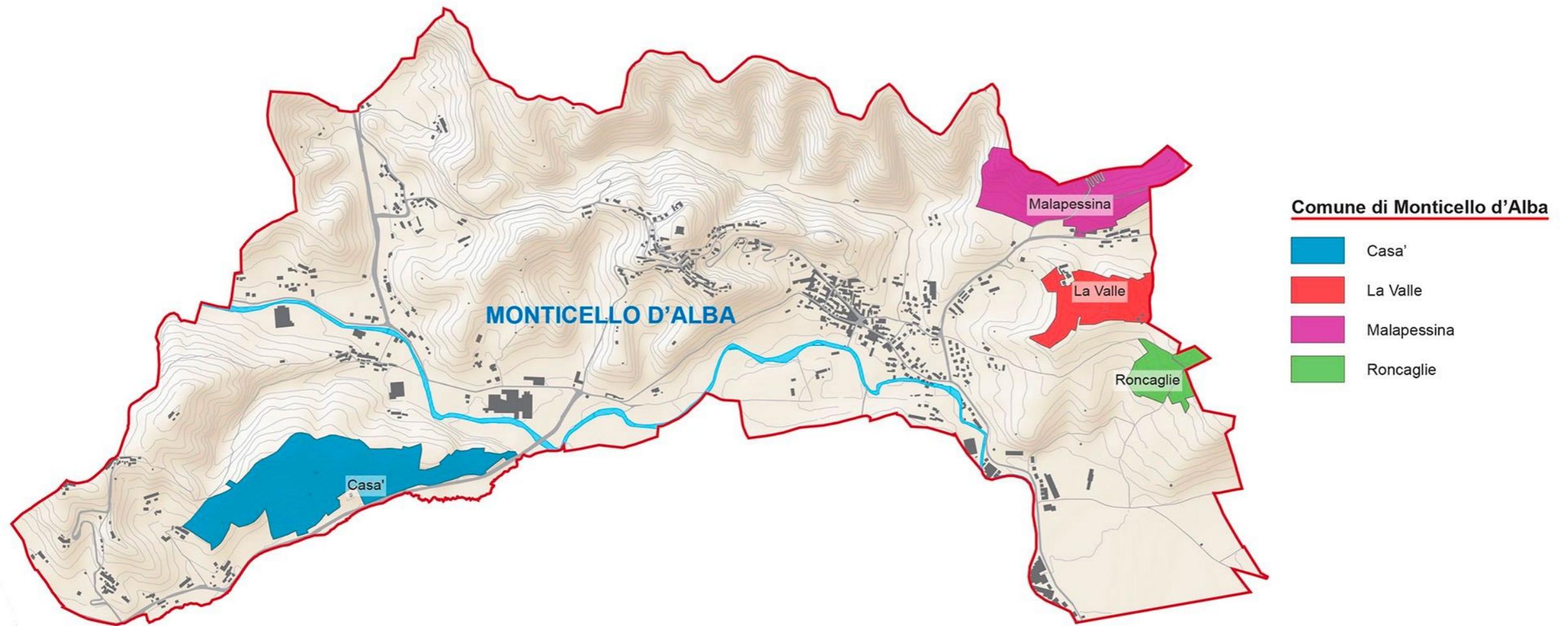
1. Bordone Gino
2. Bordone Piero Carlo
3. Brezzo S.S.
4. Buratto Lorenzo
5. Ferrero Gianpaolo
6. Ferrero S.S.A.
7. Gallarato Giuseppe
8. Mellino Mario
9. Minasso Giacomo
10. Occhetti Giuseppina
11. Sandri Bernardo
12. Sandri Guglielmo
13. Sandri Nicolino
14. Schellino Maria

MONTICELLO D'ALBA

Monticello d'Alba holds just over 2% of the total vineyards belonging to the DOCG denomination of Roero – 20 hectares are planted with Arneis and 8 with Nebbiolo. This region recall portions of the Alba area, with gentle hills and sedimentary soils in which sand mixes in with marl and gypsum elements, but in this case is best suited for the production of well-rounded Roero Arneis wines with good sapid notes. The Additional Geographical Definitions are Casà, La Valle, Malapessina, Roncaglie.



The municipality of Monticello D'Alba



GAGLIARDI PIERO

Via Cornaglia, 16
12066 Monticello d'Alba
Tel. +39 0173 64151

VINI A DENOMINAZIONE PRODOTTI:

- **Roero Arneis**

NOTA GIULIANO

Via Sommariva Perno, 8/a
12066 Monticello d'Alba

Tel. 0173 64272

Mobile: +39 339 7969836

Mobile: +39 333 4518483

Email: nota@notawine.it

Website: www.notawine.it



The Nota family has been around the area for many generations, but it was only in 1973 that Giuliano established the winery and started bottling his wines. The vineyards are located for the most part within the municipality, on sandy soils that range from loose to firm, with south-southeast expositions.

DOCG-DENOMINATION WINES:

- **Roero Arneis Sirej:** from vineyards located in Monticello d'Alba. It ages in stainless steel vats for 5 months, with a total annual production of about 10,000 bottles.
- **Roero Runcajot:** from vineyards located in Monticello d'Alba. It ages in stainless steel vats for 6 months, in large oak casks for 18 months and in bottle for 6 months, with a total annual production of about 3,000 bottles.

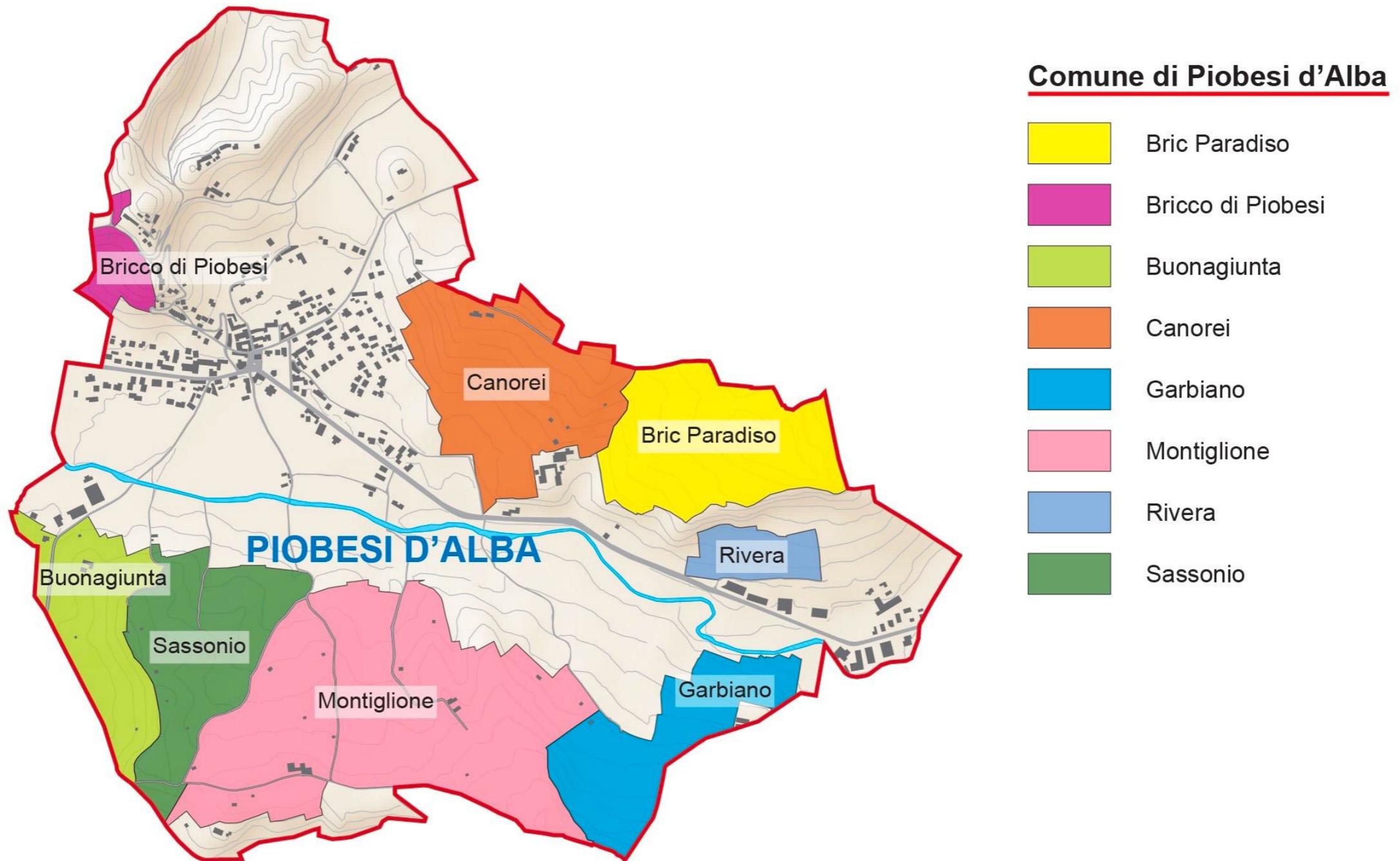
1. Gagliardi Piero
2. Marengo Felice
3. Molinaro Claudio

PIOBESI D'ALBA

The characteristics of Piobesi are more similar to those of the Alba area than they are to the Roero, with more gentle slopes than what is traditionally found in the rest of denomination area, with soils with a greater marl-gypsum component, leading to Roero Arneis wines that are mineral and have a significant body; the resulting Roero have a good structure and intense aromas. There are 49 hectares of Arneis and 5 of Nebbiolo that currently belong to the denomination. The most important vineyard for the area is without doubt Bric Paradiso, which is found on gray marl soils, but there are 7 others Additional Geographical Definitions: Bricco di Piobesi, Buonagiunta, Canorei, Garbiano, Montiglione, Rivera and Sassonio.



The municipality of Piobesi d'Alba



BUGANZA RENATO

Cascina Garbianotto, 4
12040 Piobesi d'Alba
Tel. +39 0173 619370
Email: renato.buganza@gmail.com
Website: www.renatobuganza.it



The winery of Renato Buganza is divided into two farmsteads:

- The one in Garbianotto, on the hills along the town limits with the Alba area, where the winery was established in 1978 and where it currently holds part of the Bric Paradiso vineyard
- The second one in Gerbole, in Guarene, bought in 1996.

The winery currently holds 11 hectares (six of which are estate-owned and 5 that are leased), of which 3.5 belong to the denomination – 2 are planted with Arneis and 1.5 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero Arneis dlla Trifula:** from vineyards located in Guarene. It ages in stainless steel vats for 5 months and in the bottle for at least 2 months, with a total annual production of about 8,000 bottles.
- **Roero Riserva:** from vines of the Gerbole vineyard located in Guarene. It ages in small oak barrels (20%) and in large oak casks (80%) for 20 months and for 4 months in the bottle, with a total annual production of about 3,000 bottles.

TENUTA CARRETTA

Località Carretta, 2
12040 Piobesi d'Alba
Tel. +39 0173 619119
Email: info@terremiroglio.com
Website: www.tenutacarretta.it



TENUTA CARRETTA
DAL 1467



Tenuta Carretta, located in the homonymous hamlet that takes its name from a gypsum bank nearby, has been known and mentioned from the 12th century for its vineyards; it was purchased and reestablished in 1985 by the Miroglio family. Of the 80 estate-owned hectares (found in both Langhe and Roero), 25.5 belong to the denomination and are found on the hills surrounding the estate, among which the most important location of the municipality, Bric Paradiso. 22 hectares are planted with Arneis and 3.5 with Nebbiolo. It is worth noting that the Arneis vineyards are found on soils with the largest content of gypsum lodes.

DOCG-DENOMINATION WINES:

- **Roero Arneis Alteno della Fontana Riserva:** from vineyards located in Piobesi d'Alba. It ages in stainless steel vats for 24 months and another 24 in bottle, with a total annual production of about 2,000 bottles.
- **Roero Arneis Canorei Riserva:** from vineyards located in Piobesi d'Alba. It ages in tonneau at least for 12 months and another 12 in bottle, with a total annual production of about 6,000 bottles.
- **Roero Arneis Cayega:** from vineyards located in Piobesi d'Alba. It ages for 3 to 4 months in stainless steel vats, with a total annual production of about 100,000 bottles.
- **Roero Bric Paradiso Riserva:** from the MGA of the same name located in Piobesi d'Alba. It ages in tonneau for at least 18 months and another 12 in bottle, with a total annual production of about 4,000 bottles.

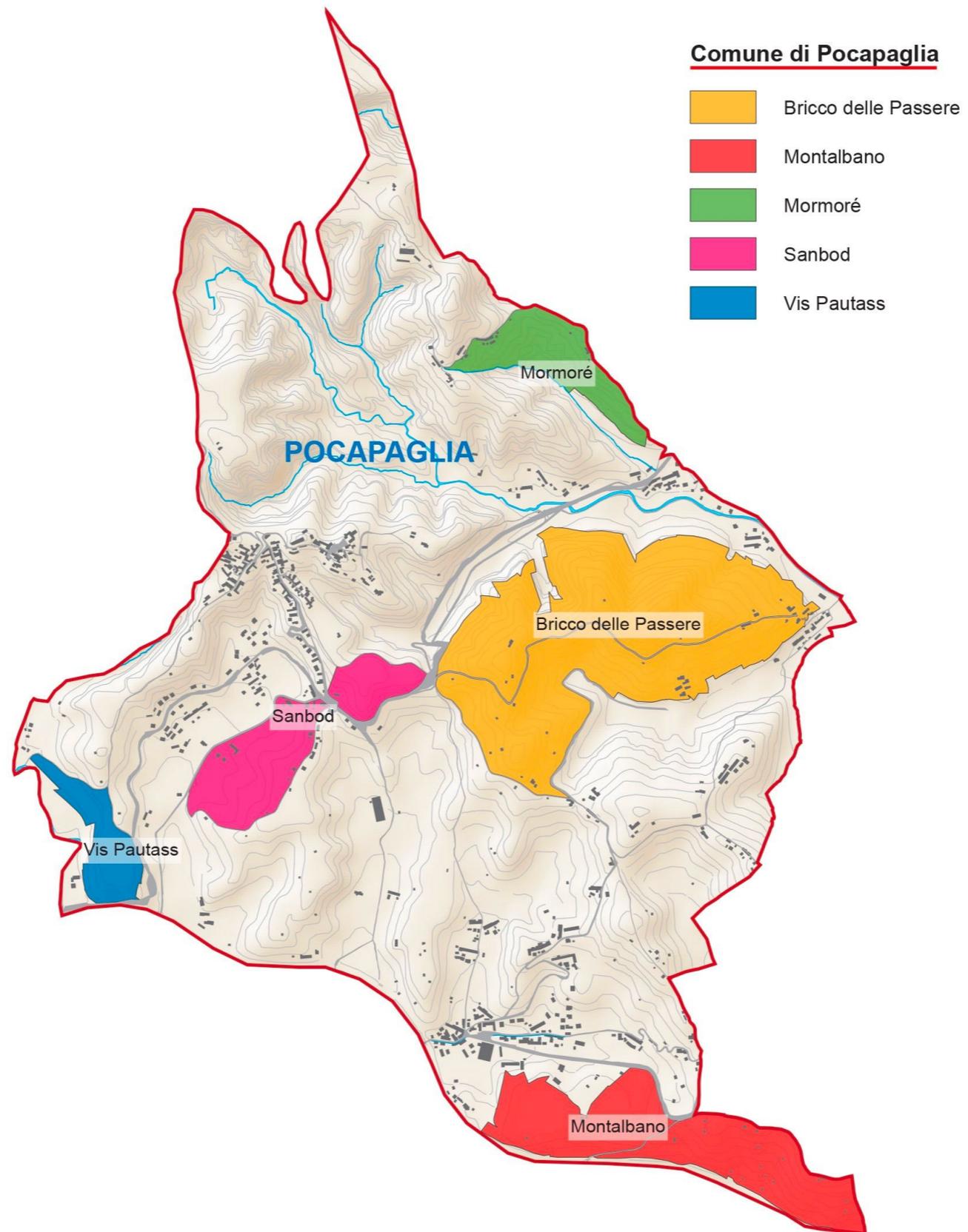
1. Miroglio Franco s.s.
2. Stupino of Berbotto Claudia



POCAPAGLIA

Located at southwestern section of the denomination, with hills that are not significantly high, most of Pocapaglia's vineyards are located on the southern part of the municipality. The soils are those typical of the "inner" portion of the Rocche: sandy, with a significant silica component and with almost no calcareous elements, loose and generally arid, of marine origin and rich in fossils, suitable for the making fresh and elegant Roero Arneis.

Pocapaglia's vine-planted hectares belonging to the denomination make up less than 1% of the total DOCG surface; the municipality holds 12 hectares, all planted with Arneis. The Additional Geographical Definitions are Bricco delle Passere, Montalbano, Mormone, Sanbod and Vis Pautass.



CASCINA PALAZZO ROSSO

via Borgo San Martino, 31

12060 Pocapaglia

Tel. +39 0172 425161

Email: info@palazzorosso.it

Website: www.palazzorosso.it

Cascina Palazzo Rosso was built in 1627 at the behest of Count Romagnano just for vine cultivation and wine production. Today it is owned by the family Giachino. The winery holds 11 hectares of vineyards (plus about 4,50 leased hectares), of which 7 belong to the denomination – 4,1 are planted with Arneis and 2.9 with Nebbiolo.



DOCG-DENOMINATION WINES:

- **Roero:** from vineyards located in Pocapaglia. it ages in stainless steel vats for 3 months, 20 months in tonneau and in the bottle for 6 months, with a total annual production of about 2,000 bottles.
- **Roero Arneis Montalbano:** from the MGA of the same name located in Pocapaglia. it ages in stainless steel vats for 5 months and in the bottle for 2 months, with a total annual production of about 10,000 bottles.

TIBALDI

Strada San Giacomo 49,
12060 Pocapaglia
Tel. +39 0172 246424
Email: info@cantinatibaldi.com
Website: www.cantinatibaldi.com

The winery was founded in 2014, when Monica e Daniela Tibaldi inherited the family vineyards and started the vinification of their grapes. The two sisters take care of all the stages, from the vineyard to the cellar and the commercial side. The winery holds 8 hectares (6 of which are estate-owned and 2 that are leased), of which 6 belong to the denomination – 4,5 are planted with Arneis and 1.5 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero Arneis:** from vineyards located in Pocapaglia (Mormorè and Bricco delle Passere) and Santa Vittoria (Coste Anforiano). It ages 6 months in stainless steel vats (sur lie), and at least 2 months in the bottle, with a total annual production of about 25,000 bottles.
- **Roero Arneis Bricco delle Passere Riserva:** from the MGA of the same name located in Pocapaglia. It performs a cryomaceration of 3 days before fermentation, ages for 12 months in stainless steel vats (sur lie) and 8 months in the bottle, with a total annual production of about 3,000 bottles.
- **Roero Arneis Metodo Classico Pas Dosé RitaSté:** from vineyards located in Pocapaglia. This traditional champenoise sparkling wine is aged 9 months in stainless steel vats and 72 months in the bottle sur lie, with a total annual production of about 800 bottles.
- **Roero Roccapalea:** from a vineyard (Coste Anforiano) located in Santa Vittoria. The maceration is made for 10% with grapes not destemmed. It ages 18 months in large oak casks and 6 months in the bottle, with a total annual production of about 6,500 bottles.

TIBALDI



1. Carignano Andrea
2. Dacomo of Dacomo Teresa
3. Libra Margherita
4. Tibaldi of Rosso Maria Teresa

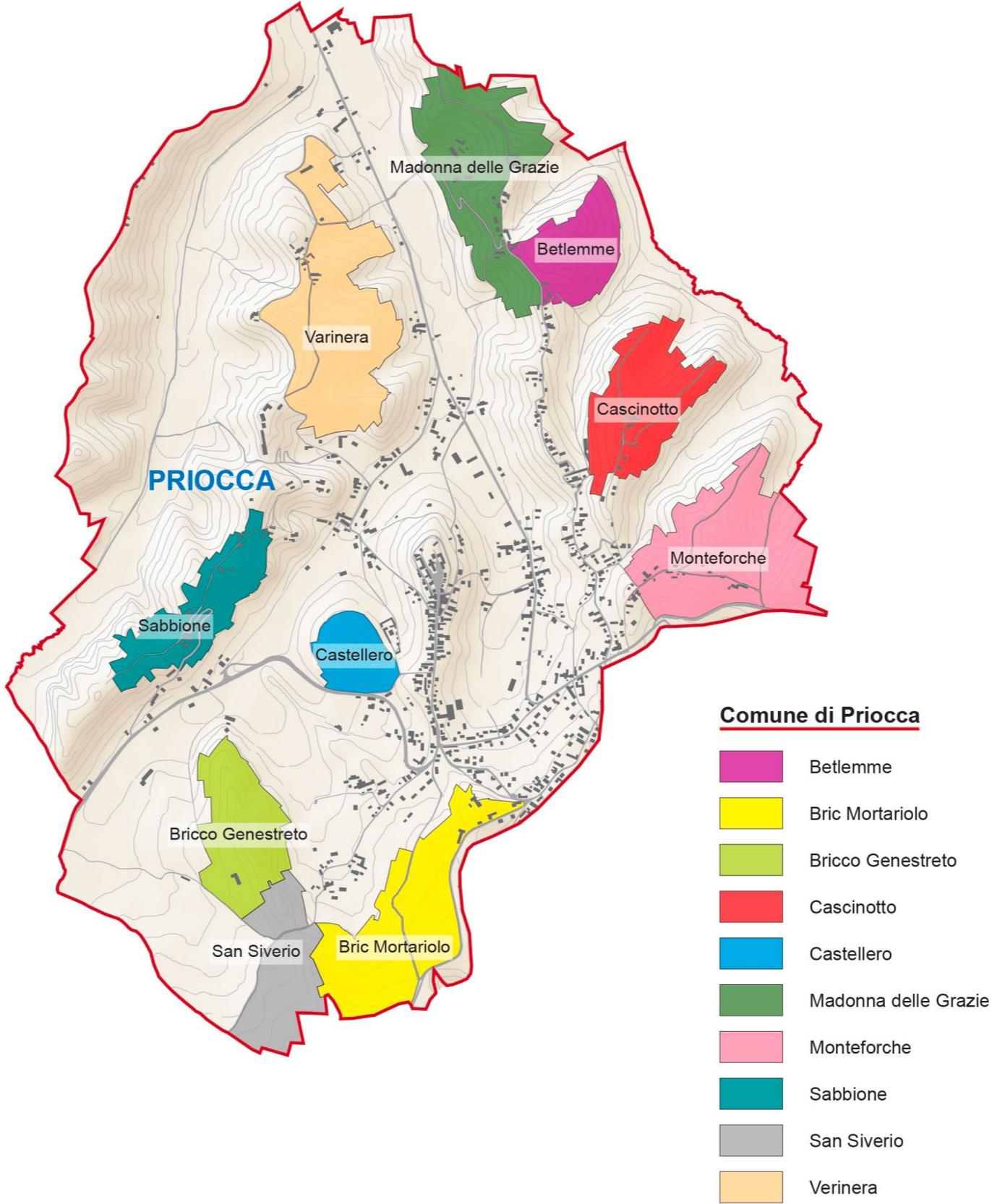


PRIOCCA

Located in the northeastern section of Roero, Priocca's territory makes up the last layer of Roero's typical soil, which consists of Pliocene sands, with very steep hills that are prone to landslides. It is worth noting that in this municipality we find soil layers interposed with gypsum-sulfur deposits, rich in gypsum, limestone, rock salt and other salts; these are soils that are suitable for the making of wines with a noticeable alcohol content, bold and full-bodied with intense aromas. There are 140 total vine-planted hectares: there is a significant presence of Barbera, but in the past years, there has

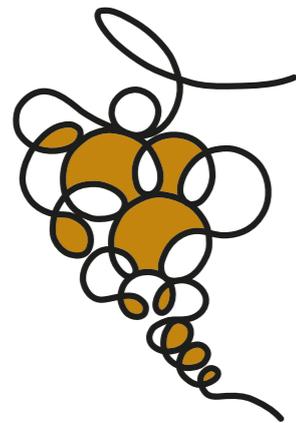
been an increase in the number of vine-planted hectares belonging to the DOCG denomination. Today, there are 44 hectares planted with Arneis and 10 planted with Nebbiolo. There are 10 Additional Geographical Definitions: Betlemme, Bric Mortariolo, Bricco Genestreto, Cascinotto, Castellero, Madonna delle Grazie, Monteforche, Sabbione, San Silverio and Verinera.

The municipality of Priocca



BENOTTI ROSAVICA

Via Magliano, 14
12040 Priocca
Tel. +39 338 5331451
Email: azagrbenotti@gmail.com



This small company, 1.5 hectares of vineyards, 0.2 of which rented, was born in 2005. The total production is 12,000 bottles per year, while 1200 are those with the Roero denomination, coming from a vineyard of 0.15 hectares.

DOCG-DENOMINATION WINES:

- **Roero:** from vineyards located in Priocca, it matures 6 months in stainless steel vats, 12 months in small oak barrels and 12 months in bottle, with a total annual production of about 1,200 bottles.

BOSCO GIOVANNA

Via San Vittore, 45

12040 Priocca

Tel. +39 0173 616373

Tel. +39 333 6983614

Email: ilenia.scanavino@alice.it

Website:

www.aziendaagricolaboscogiovanna.com

The Scanavino family winery, founded in 1987, led by Ilenia since 2009, has about 3.5 hectares of vineyards, of which 0.7 belong to the denomination, all planted with Nebbiolo. The overall production is around 5,000 bottles a year.

DOCG-DENOMINATION WINES:

- **Roero:** from vineyards located in Priocca, it ages 24 months in barrique and 6 months in bottle, for a total annual production of about 600 bottles.
- **Roero Arneis:** from vineyards located in Canale, it ages 3 months in bottle, for a total annual production of around 1,000 bottles.
- **Roero Riserva:** from vineyards located in Priocca, it ages 36 months in barrique and 6 months in bottle, for a total annual production of about 600 bottles.

BRICCO DEL PRETE

Via Santuario, 1
12040 Priocca
Tel. +39 0173 616278
Email: briccodelprete@libero.it

DOCG-DENOMINATION WINES:

- **Roero**
- **Roero Arneis**

CASCINA VAL DEL PRETE

Via Santuario, 2

12040 Priocca

Tel. +39 0173 616534

Email: valdelprete@tiscali.it

Website: www.valdelprete.com



Cascina Val del Prete



Cascina Val del Prete was founded in 1977 by Bartolomeo and Carolina Roagna, who acquired the estate after working for a long period as sharecroppers; from 1995, the winery is run by their son Mario. The vines have been arranged in the shape of an amphitheater around the cellar, and they are the most well-known vineyards of the municipality. Of the 8 estate-owned hectares, 4.5 belong to the denomination, divided practically in half between Arneis (2.23 hectares) and Nebbiolo (2.26 hectares).

DOCG-DENOMINATION WINES:

- **Roero:** from the Val del Prete location in Priocca. It ages in small oak barrels for 22 months, with a total annual production of about 2,200 bottles.
- **Roero Arneis Luèt:** from the Val del Prete location (the cooler portion of the vineyard), located in the municipality of Priocca. It ages in stainless steel vats for 5 months, with a total annual production of about 13,000 bottles.
- **Roero Bricco Medica:** from the Val del Prete location (from the oldest vines), located in the municipality of Priocca. It ages in stainless steel vats for 12 months and for 6 months in small oak barrels, with a total annual production of about 7,000 bottles.
- **Roero Vigna di Lino:** from the Val del Prete location in Priocca. It ages for 16 months in small oak barrels, with a total annual production of about 6,000 bottles.

CORDERO GABRIELE

Strada Moriando, 40
12040 Priocca
Tel. 334 9440947

DOCG-DENOMINATION WINES:

- **Roero**
- **Roero Arneis Innav**

PEDEMONTIS

Strada Valfenera, 6
12040 Priocca

Email: info@pedemontis.it

Website: www.pedemontis.it

DOCG-DENOMINATION WINES:

- **Roero Arneis Anajs:** From a 0.45 hectare vineyard, it ages in stainless steel vats for 5 months, with a total annual production of about 7,000 bottles.

ROAGNA GIUSEPPE

Via Piriò, 40

12040 Priocca

Tel. +39 0173 616384

Email: roagnavini@virgilio.it

Website: www.roagnagiuseppe.com

This winery, located in historic center of Priocca, was founded by Giuseppe Roagna at the end of the 1980s; from the year 2000, it has been run by the son Marco. The winery currently holds 9 hectares, of which 8 are estate-owned and 1 is leased; they have 2.7 hectares belonging to the denomination, all planted with Arneis.

DOCG-DENOMINATION WINES:

- **Roero Arneis**: from vineyards located in Priocca. It ages in stainless steel vats for 3 months, with a total annual production of about 25,000 bottles.

The logo for Roagna, featuring the word "ROAGNA" in a bold, black, serif font, underlined with a thick black horizontal line.

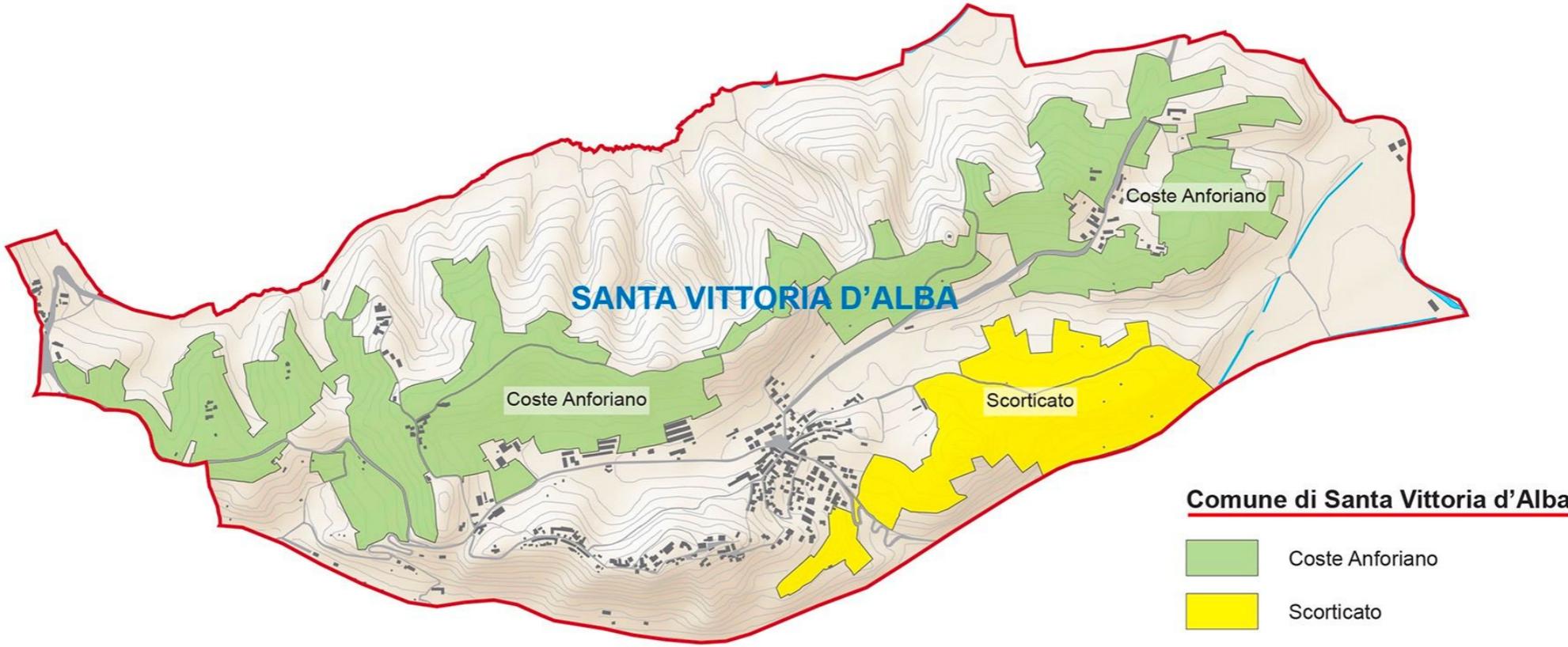
1. Bonino Remo
2. Hilberg-Pasquero di Hilberg Annette

SANTA VITTORIA D'ALBA

Located in the southern portion of the DOCG denomination's territory, Santa Vittoria's hills are not significantly high; the vineyards are concentrated on the southern portion of the municipality. The soil, typical of this part of Roero, is of the sedimentary kind, cooler and more compact than those of the rest of the denomination; it is suitable for the production of wines which are often full-bodied and that have a significant alcohol content, with sapid, almost saline notes. There are 26 that belong to the denomination – 19 hectares are planted with Arneis and 7 with Nebbiolo. There are 2 Additional Geographical Definitions: Coste Anforiano and Scorticato.



The municipality of Santa Vittoria D'Alba



COURNAJA

Loc. Lussi, 8
12069 Santa Vittoria d'Alba
Tel. +39 333 4692465
Email: info@cournaja.it
Sito web: www.cournaja.it



Azienda Agricola
COURNAJA



The Cournaja winery of the Cornaglia family was founded in 1918, with the purchase by Clemente Cornaglia of a hectare of vineyard. Today Mariano Cornaglia and his wife Daniela Chiesa manage 3.5 hectares of vineyards, of which 0.16 (planted with Arneis) belong to the denomination.

DOCG-DENOMINATION WINES:

- **Roero Arneis Pantarei:** from vineyards located in the MGA Coste Anforiano in S. Vittoria d'Alba. It ages 4 months in stainless steel vats, with a total annual production of about 1,000 bottles.

DABBENE DANIELE

Loc. Case Nuove - Gottino 9/2
12069 Santa Vittoria d'Alba
Tel. +39 324 6325112
Email: daniele@dabbenedaniele.com
Website: www.dabbenedaniele.com

The Dabbene family settled in Santa Vittoria d'Alba in 1951 and Daniele created his winery in 2017.

DOCG-DENOMINATION WINES:

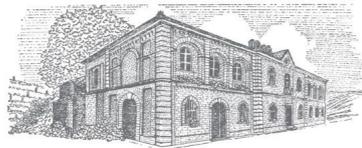
- **Roero Arneis Il Pedrino**: from vineyards located in Santa Vittoria d'Alba, it ages for 6 to 12 months in stainless steel vats (sur lie) and for 6 to 12 months in bottle, with a total annual production of about 2,700 bottles.
- **Roero Arneis Il Pedrino Riserva**: from vineyards located in Santa Vittoria d'Alba, it ages 6 months in stainless steel vats (sur lie), from 18 to 24 months in barrique (sur lie) and for 6 to 12 months in bottle, with a total annual production of about 250 magnum.



RABINO F.LLI

Via Rolfi, 5
12069 Santa Vittoria d'Alba
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Email: info@fratellirabino.com
Website: www.fratellirabino.com

FRATELLI RABINO



The cellar of the Rabino family is located just the outside of the municipality's inhabited center, below the hill where the Valle Spinzo location is found. The winery was founded in 1907; today, it is run by the fifth generation of the family. The winery holds 14 vine-planted hectares, 11 of which are leased. There are 5.5 hectares that belong to the denomination, divided between 3.5 hectares of Arneis and 2 of Nebbiolo, all planted around the cellar, with hill inclinations between of 15-20% and a south-southwest exposition.

DOCG-DENOMINATION WINES:

- **Roero**: from vineyards found in the Valle Spinzo location in Santa Vittoria d'Alba. It ages in large oak casks for 22 months, with a total annual production of about 16,000 bottles.
- **Roero Arneis**: from vineyards found in the Valle Spinzo location in Santa Vittoria d'Alba. It ages in stainless steel vats for 6 months, with a total annual production of about 30,000 bottles.
- **Roero Arneis Coste Anforiano**: from the MGA of the same name located in Santa Vittoria d'Alba. It ages 1 month in Tonneau and about a year in stainless steel vats, with a total annual production of about 3,000 bottles.

1. Brizio Marisa Franca
2. Panessa Lucia



SANTO STEFANO ROERO

The forest-rich territory of Santo Stefano Roero extends from the Rocche to some hills that have more the characters of the central area of the Roero. There are 63 vine planted hectares belonging to the denomination, with an important presence of Nebbiolo (30 hectares), which make up about 10% of the total hectares belonging to the DOCG denomination; there are 33 hectares planted with Arneis. Just below the Rocche, we find soils that are particularly sandy with almost no limestone content, older and of marine origin, rich in fossils and with a significant silica content; these are soils that are generally loose and arid. Towards Canale and Vezza d'Alba, instead, we find Pliocene sands of lacustrine and fluvial origin,

which are often mixed with loam, giving vitality to otherwise compact soils. Close to the Rocche we find soils that limit the productivity of the vines (resulting in a lower grape yield), suitable for the making of elegant and sapid Roero Arneis wines and delicate and balanced Roero. Towards Canale and Vezza d'Alba, we find soils that are best for the cultivation of Nebbiolo, for Roero wines with elegant tannins and good structure, minerality, and intense sapidity. There are 12 Additional Geographical Definitions: Anime, Bricco Braida, Gorrini, Le Coste, Madonna delle Grazie, Monfriggio, Reina, Rivetto, San Grato, San Michele, Sant'Antonio.

The municipality of Santo Stefano Roero



BREZZO MICHELE

Fraz. Santissima Trinità, 4
12040 Santo Stefano Roero
Tel. +39 0173 978017
Email: info@michelebrezzo.it
Website: www.michelebrezzo.it

The Brezzo family has been vinifying their own grapes for at least four generations. Today Gianni Brezzo, flanked by his father Michele and his mother Teresina, manages about 10 hectares of vineyards, all located in Santo Stefano Roero and in particularly suitable positions, such as Anime, Gorrini and Maioli.

DOCG-DENOMINATION WINES:

- **Roero**
- **Roero Arneis**

CAUDA CARLO

Fraz. Sant'Antonio, 37
12040 Santo Stefano Roero
Mobile: +39 339 6897554
Email: info@cantinacauda.it
Website: cantinacauda.it

Founded in 2003, Paola Fantino's winery has 1.7 hectares, all belong to the denomination, divided between 1 hectare planted with Arneis and 0.7 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero Arneis:** from vineyards located in Montà and Santo Stefano Roero, it matures 6 months in stainless steel vats and another 2 months in bottle, with a total annual production of about 1,000 bottles.

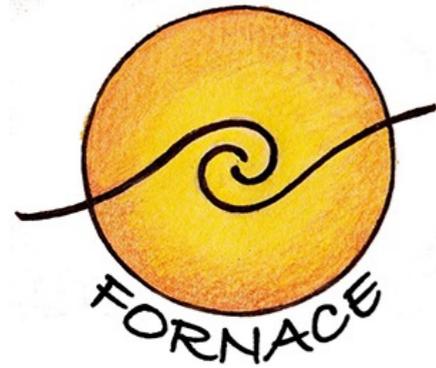
Carlo Cauda



CAUDA ENRICO – CASCINA FORNACE

Fraz. Sant'Antonio, 29/a
12040 Santo Stefano Roero
Mobile: +39 333 2038618
Email: enicocauda@inwind.it
Website: www.cascinafornace.it

The winery was established in 2009 by Enrico and Emanuele Cauda and counts on 3.5 hectares of vineyard, all located in the municipality of Santo Stefano Roero. The Roero comes from vineyards with an average age of about 40 years (with plants over 60), while the Roero Arneis vineyards have an average age of about 30 years.



DOCG-DENOMINATION WINES:

- **Roero**
- **Roero Arneis**

CHIESA CARLO

Fraz. S. Antonio, 10
12040 Santo Stefano Roero
Tel. +39 0173 90510
Email: info@vinichiesa.it
Website: www.vinichiesa.it



CHIESA
SANTO STEFANO ROERO



The winery of Carlo Chiesa, located on the western-most portion of the municipality, dates back to the 18th century. Today, it currently holds 7 vine-planted hectares. There are 6 hectares that belong to the denomination: 2 are planted with Arneis and 4 with Nebbiolo, among which the Monfriggio location, found in the area just below the Rocche.

DOCG-DENOMINATION WINES:

- **Roero**: from vineyards located in Santo Stefano Roero. It ages in large oak casks from 15 to 18 months, with a total annual production of about 4,000 bottles.
- **Roero Arneis**: from vineyards located in Santo Stefano Roero. It ages in stainless steel vats for 7 months, with a total annual production of about 6.500 bottles.
- **Roero Arneis Quin**: from vineyards located in Santo Stefano Roero. It ages in stainless steel vats for 10 months, with a total annual production of about 4,000 bottles.
- **Roero Monfriggio**: from MGA of the same name, located in Santo Stefano Roero. It ages from 24 to 30 months in large oak casks, with a total annual production of about 4,000 bottles.

CROTA CICHIN

Fraz. San Michele, 27
12040 Santo Stefano Roero
Tel. +39 338 4416892
Email: francesco.batti80@gmail.com



Crota Cichin, today managed by Francesco Batti, was founded in 1950 by his uncles Francesco and Michele. Of the 4 hectares held by the winery (1.5 of these is leased), 2 hectares belong to the denomination, 1.5 planted with arneis and 0.5 with nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero Arneis Michel:** from vineyards located in Santo Stefano Roero, it ages 6 months in stainless steel vats and 1 month in bottle, with a total annual production of about 1,000 bottles.
- **Roero Badùn Riserva:** from vineyards located in Santo Stefano Roero, it ages 20 months in little oak casks, 12 months in large oak casks and 12 months in bottle, with a total annual production of about 400 bottles.
- **Roero Dësmentià:** from vineyards located in Santo Stefano Roero. It ages 9 months in little oak barrels, 12 months in large oak casks and 12 months in bottle, with a total annual production of about 600 bottles.

DELPERO S.S.

Via Santissima Trinità, 8
12040 Santo Stefano Roero
Tel. +39 0173 970130
Mobile +39 334 6230820
Email: info@delperovini.it
Website: www.delperovini.it

The Delpero winery was established in the 1920s. Today it is managed by Maurizio and Manuele, who manage 7 estate-owned hectares, located in the municipalities of Santo Stefano Roero, Canale and Monteu Roero.

DOCG-DENOMINATION WINES:

- **Roero**
- **Roero Arneis**

DELPERO



MAIOLO RENATO

Fraz. San Michele, 32
12040 Santo Stefano Roero
Tel. +39 0173 90277
Mobile: +39 335 6679753

DOCG-DENOMINATION WINES:

- **Roero**
- **Roero Arneis**

NIZZA SILVANO

Fraz. Balla Lora 29/a
12040 Santo Stefano Roero
Tel. +39 338 8393380
Email: info@nizzasilvano.it
Website: www.nizzasilvano.it



NIZZA SILVANO
AUTHENTIC WINERY



Founded in 2001, the winery of Silvano Nizza is located in the Ca' Boscarone farmstead in the Reina region, considered as one of the best zones of Santo Stefano Roero for viticulture. Of the 8 hectares held by the winery (1 of these is leased), 2.80 hectares belong to the denomination, divided between 2.30 hectares planted with Arneis and 0.50 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero Arneis Il S. Stefano:** from vineyards located in Santo Stefano Roero. It ages in small oak barrels for 12 months (with periodical bâtonnage), and for 4 months in the bottle, with a total annual production of about 2,000 bottles.
- **Roero Arneis Jemei:** from vineyards located in Santo Stefano Roero, Montà and Canale. It ages in stainless steel vats from 4 to 10 months, with a total annual production of about 30,000 bottles.
- **Roero Ca' Boscarone Riserva:** from vineyards located in Santo Stefano Roero. It ages in little oak barrels for 32 months and 6 months in the bottle, with a total annual production of about 1,400 bottles.
- **Roero del comune di S. Stefano Roero:** from vineyards located in Santo Stefano Roero. It ages in large oak casks for 22 months and 6 months in the bottle, with a total annual production of about 4,000 bottles.

ALBERTO OGGERO

Fraz. SS. Trinità, 21
12040 Santo Stefano Roero
Tel. +39 0173 95536
Mobile: +39 329 0085648
Email: info@albertooggero.it
Website: www.albertooggero.it

ALBERTO OGGERO



The winery was born in 2009, when Alberto decided to reestablish the family cellar that had been closed for over 20 years. This small winery holds 3 vine-planted hectares, all of which belong to the denomination: 2 are planted with Arneis and 1 with Nebbiolo, spread between Canale, Monteu Roero, and Santo Stefano Roero.

DOCG-DENOMINATION WINES:

- **Roero:** from the Bricco le Coste vineyard in Santo Stefano Roero. It ages from 12 to 18 months in tonneau and for 12 months in the bottle, with a total annual production of about 1,500 bottles.
- **Roero Arneis:** from vineyards located in Canale and Monteu Roero. It ages in stainless steel vats for 8 to 10 months, with a total annual production of about 7,000 bottles.

ROSSO FRANCESCO

Fraz. N. S. Delle Grazie, 27
12040 Santo Stefano Roero
Mobile: +39 335 6482188
Email: francescorosso.cn@libero.it
Website: www.azino.altervista.org

Francesco Rosso's family has been involved with viticulture for three generations, but it was Francesco who decided to recover some vineyards and establish the winery in 2001; the first bottled vintage was that of 2006. This small winery holds 3,5 vine-planted hectares, all of which located in the MGA Madonna delle Grazie in Santo Stefano Roero.



DOCG-DENOMINATION WINES:

- **Roero Arneis Ca d'Dreja:** from vineyards located in Santo Stefano Roero. It ages in stainless steel vats from 5 to 6 months, with a total annual production of about 5,000 bottles.
- **Roero 'Nciarmà:** It ages in stainless steel vats for 4 months and from 24 to 30 months in small oak barrels, with a total annual production of about 2,500 bottles.

SIBONA F.LLI STEFANO & DOMENICO

Fraz. Balla Lora, 10
12040 Santo Stefano Roero
Tel. +39 0173 90617

DOCG-DENOMINATION WINES:

- **Roero**
- **Roero Arneis**

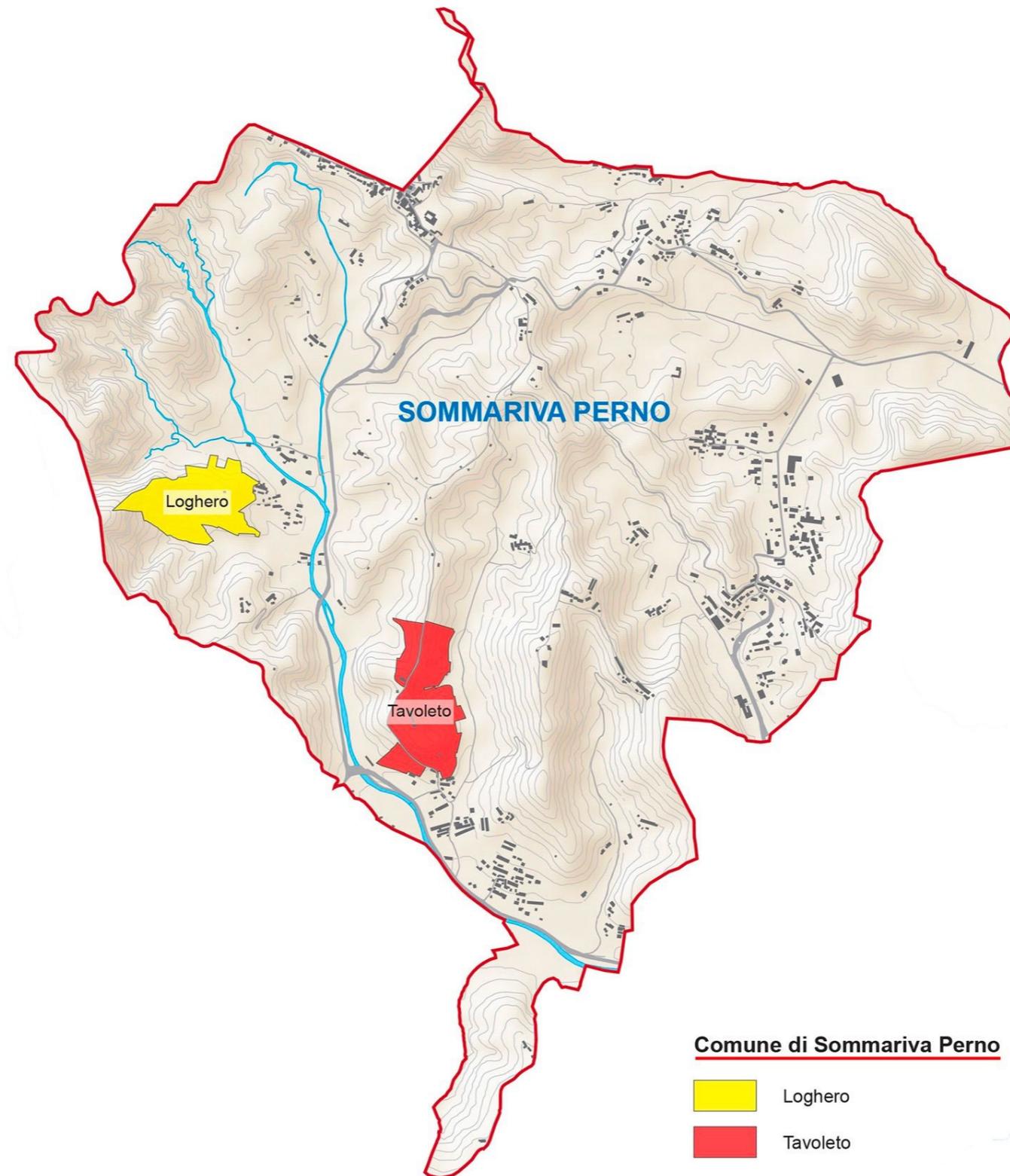
1. Arduino Anselmo of Chiesa Caterina
2. Cascina Roletto of Dacomo Luigi
3. Costa Angelo
4. Costa Annibale
5. Dacomo Luigi
6. Fantino Paola
7. Molino Liliana
8. Nizza Marco
9. Sibona Fratelli Stefano and Domenico s. s.

SOMMARIVA PERNO

Sommariva Perno is the municipality with the smallest number of vine-planted hectares belonging to the DOCG denomination: 5 of Arneis and 1 of Nebbiolo, making up 0.5% of the vine-planted hectares belonging to the denomination. The soils found east of the Rocche are those typical of Roero, rich in silica, sandy, and generally arid and loose, rich in fossils. These are soils that naturally lead to an underdevelopment of the vines and thus, lower yields, suitable for the production of elegant and fresh Roero Arneis, as well as for delicate Roero, with a moderate alcohol content and tannin levels, noticeably aromatic. Two Additional Geographical Definitions: Loghero e Tavoletto.



The municipality of Sommariva Perno



OBERTO LUIGI

Località Loghero, 1
12040 Sommariva Perno
Tel. 0173 442092
Email: obertovini@obertovini.it
Sito web: www.obertovini.it

Since 1819 a document speaks of the purchase of a farm with vine cuttings by a great-great-grandfather of Luigi and his brothers. It was in 1973 that Luigi founded his winery in Monticello d'Alba, while in 1996 his son Vittorio bought the first vineyards in Loghero di Sommariva Perno and thus the current company was born, which today has 6 hectares of vineyards owned.

DOCG-DENOMINATION WINES:

- **Roero**: from vineyards located in Loghero and Imperatore in Sommariva Perno.
- **Roero Arneis**: from vineyards located in Monticello and Santa Vittoria d'Alba.

OBERTO



1. Oberto Luigi

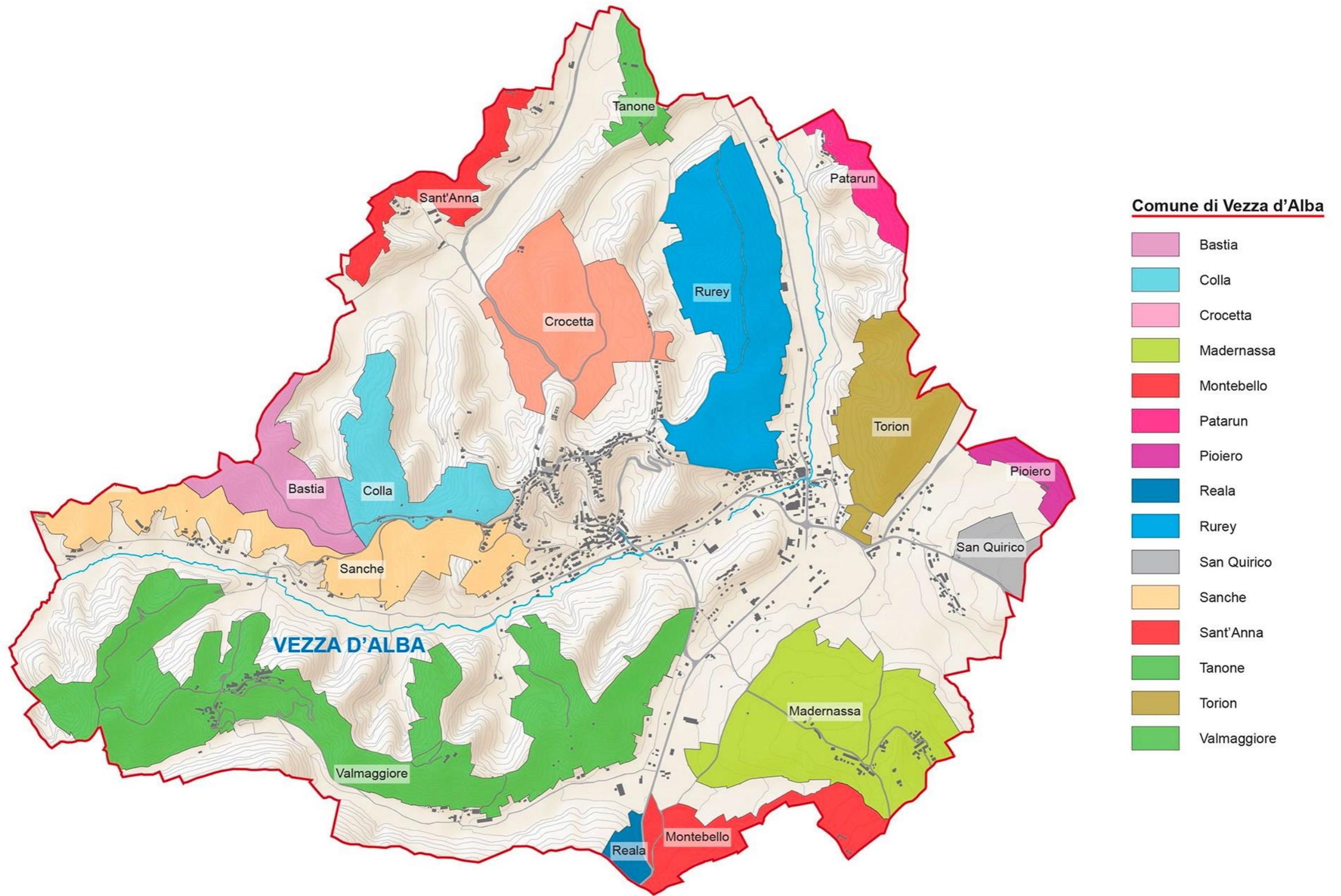


THE VINE GROWERS OF VEZZA D'ALBA

There are 220 total hectares in Vezza d'Alba, and almost 110 of these belong to the DOCG denomination. There are 93 planted with Arneis and 21 with Nebbiolo: these vineyards, in some way or another, are representative of the Roero and its viticultural territory, thanks to the sand-rich soils and the extreme inclinations of its hills. The soil is typical of the central portion of the area of Roero, where the Pliocene part comes together with a loam slate that is richer in limestone and clay (with some spots reaching 50%), which increase the viscosity and compactness of the soils, leading to Roero and Roero Arneis that bring together freshness, structure, and complexity.

Among some of the most important vineyard locations we find Valmaggioro, an amphitheater-like hill that has expositions ranging

from southeast to southwest, with extremely steep inclinations, very little nourishing substances, and with an almost single sand component of marine origin, with the addition of rocks and fossils. The microclimate generally foresees hot summers, little precipitations and winds of marine provenience. Known for the quality of its Nebbiolo from the 17th century, it was selected by Beppe Colla in 1961 and vinified as a single vineyard, soon to be followed by Bruno Giacosa at the beginning of the 1970s, indicating the name of the vineyard on the label. In addition to this “monument” of the Roero, there are other 14 Additional Geographical Definitions: Bastia, Colla, Crocetta, Madernassa, Montebello, Patarun, Reala, Rurey, San Pietro, San Quirico, Sanche, Sant'Anna, Tanone, Torion.



ANTICA CASCINA DEI CONTI DI ROERO

Località Val Rubiagno, 2/a
12040 Vezza d'Alba
Tel. +39 0173 65459 / 65018
Email: info@oliveropietro.it
Website: www.oliveropietro.it



The Roero territory owes its name to the Roero Counts family, and it isn't by chance that the winery of Daniela Olivero (whose family acquired the estate in 1957) is one of the oldest of the Roero. The winery holds 15 vine-planted hectares (1 of which is leased), 6.50 of which belong to the denomination – 5.50 are planted with Arneis on sandy soils and 1 with Nebbiolo, with an average sandy-mixture soil. All the wines come from vineyards located in lands of the three farmsteads belonging to the Olivero family: Valmenera, Srü, and Penna, respectively located in Vezza d'Alba, Canale and Monteu Roero. Among the many vineyards, it is worth noting those in the Valmenera location in Vezza d'Alba (found in a natural amphitheater along the municipality limits with Monteu Roero) and those of Srü in Canale.

DOCG-DENOMINATION WINES:

- **Roero**: from vineyards located in Canale and Monteu Roero. It ages in large oak casks for 24 months and 3 months in the bottle, with a total annual production of about 4,000 bottles.
- **Roero Arneis**: from vineyards located in Vezza d'Alba, Canale and Monteu Roero. It ages in stainless steel vats for 6 months and 2 months in the bottle, with a total annual production of about 40,000 bottles.

BATTAGLINO FABRIZIO

Via Montaldo Roero, 44
12040 Vezza d'Alba
Tel. +39 0173 658156
Email: battaglino@battaglino.com
Website: www.battaglino.com

The winery is a small family enterprise that holds 5 vine-planted hectares, 2.5 of which belong to the denomination. Created in 1996 to continue the work started by Riccardo Battaglino, who in the 1960s was already bottling his own wines (recommended by Luigi Veronelli already by 1973), it is now currently run by the grandson Fabrizio. The Arneis (1.5 hectares) and Nebbiolo (1 hectare) vineyards are all located in the municipality of Vezza d'Alba, just a few steps away from the cellar, on sandy soils at an altitude of about 350m on the Colla hill.

Battaglino
FABRIZIO BATTAGLINO



DOCG-DENOMINATION WINES:

- **Roero Arneis Bastia:** from the MGA of the same name located in Vezza d'Alba, it ages for 9 months in stainless steel vats, with a total annual production of about 6,000 bottles.
- **Roero Arneis San Michele:** from the MGA of the same name located in Canale, it ages for 6 months in stainless steel vats, with a total annual production of about 4,000 bottles.
- **Roero Colla:** from the MGA of the same name located in Vezza d'Alba, it ages 18 months in small oak barrels, with a total annual production of about 5,000 bottles.
- **Roero Colla Riserva:** from the MGA of the same name located in Vezza d'Alba, it ages 24 months in small oak barrels, with a total annual production of about 2,500 bottles.

BATTAGLIO MARIO

Via Salerio, 15
12040 Vezza d'Alba
Tel. +39 0173 65423
Email: info@battaglio.com
Website: www.battaglio.com

The winery of the Battaglio family was founded in 1981 in the hamlet of Borbore; they have been bottling their wines from the late 1990s. Mario Battaglio holds 5 vine-planted hectares in both Roero and Langhe, 2 of which are estate-owned and 3 that are leased. The only vineyard belonging to the denomination (0.2 hectares) is located in Vezza d'Alba and is planted with Arneis.



DOCG-DENOMINATION WINES:

- **Roero Arneis Piasì:** from vineyards located in Vezza d'Alba. It ages in stainless steel vats for 2 to 3 months and in the bottle for 1 to 2 months, with a total annual production of about 5,000 bottles.



CASSETTA F.LLI

Via Castellero, 5
12040 Vezza d'Alba
Tel. +39 0173 65010
Email: info@flli-casetta.it
Website: www.flli-casetta.it



The Casetta family lives and produces wine in Vezza d'Alba since 1725. The winery manages 20 estate-owned hectares, as well as 5 that are leased. There are just over 2 hectares of vineyards belonging to the denomination, almost 2 of which are planted with Arneis, while just over a quarter of hectare is planted with Nebbiolo. The Roero vineyards are located between 200 and 300 meters of altitude, with southwest exposure on predominantly sandy soils.

DOCG-DENOMINATION WINES:

- **Roero Arneis:** from vineyards located in Canale and Corneliano. It ages 5 months in stainless steel vats, with an annual production of about 21,000 bottles.
- **Roero Riserva:** from vineyards located at Canale. It ages 36 months in large oak casks and in the bottle for 6 months, with an annual production of about 2000 bottles.

DEMARIE GIOVANNI

Via Castellinaldo, 16

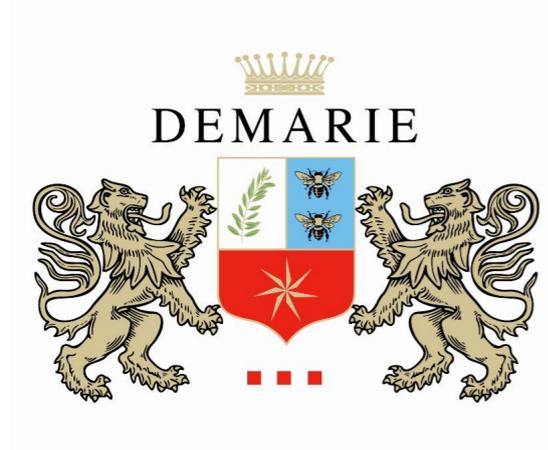
12040 Vezza d'Alba

Tel. +39 0173 65454

Email: demarie@demarie.com

Website: www.demarie.com

Demarie winery was born in 1957, and today it is run by Aldo and Paolo, the third generation of the family. The winery holds 18 vine-planted hectares (2 of which are leased), with 5 of them belonging to the denomination: 4 hectares planted with arneis and 1 with nebbiolo. It is worth noting the nebbiolo vineyard located in the area Varasca, with plants that date back as far as 1946.



DOCG-DENOMINATION WINES:

- **Roero Arneis:** from different vineyards located mostly in Vezza d'Alba. It ages in stainless steel vats, with a total annual production of about 30,000 bottles.
- **Roero Arneis Spumante:** from vineyards located mostly in Vezza d'Alba. It is a traditional champenoise method sparkling wine that ages on the lees for at least 18 months, with a total annual production of about 5,000 bottles.
- **Roero Riserva:** from vineyards located in Vezza d'Alba. It ages in new and second/third use small oak barrels for 18 months, with a total annual production of about 8,000 bottles.

PATRUNÉT

Via Mazzini, 2
12040 Vezza d'Alba
Tel. +39 338 3623813
Email: info@patrunet.it
Website: www.patrunet.it

DOCG-DENOMINATION WINES:

- **Roero Arneis Vigna Camestri**
- **Roero Vigna Violi**

PEZZUTO F.LLI

Via San Carlo, 19
12040 Vezza d'Alba
Tel. +39 0173 65445
Email: info@malot.it
Website: www.malot.it

The winery of the brothers Fabio and Italo Pezzuto sees on its labels the name "Malot", from the nickname of his grandfather Tommaso who founded it. Today there are 7 hectares of vineyards, including some vineyards in the reputed MGA Valmaggione.

DOCG-DENOMINATION WINES:

- **Roero Arneis**
- **Roero Valmaggione**



PIOIERO

Cascina Pioiero, 1
12040 Vezza d'Alba
Tel. +39 0173 65492
Email: info@pioiero.com



The winery of Antonio Rabino was founded in 1968, and it currently holds 6 vine-planted hectares, 1.90 of which belong to the denomination: 1.30 are planted with Arneis and 0.60 with Nebbiolo. All the vineyards are found at altitudes of 300 to 350m, on the hill from which the winery takes its name, located on the eastern end of Vezza d'Alba, intersecting the municipal territories of both Castagnito and Castellinaldo, with marl-rich soils that are more similar to those of the latter two municipalities than to those of the sandy hills of Vezza d'Alba.

DOCG-DENOMINATION WINES:

- **Roero**: from vineyards found in the Bric Pioiero location in Montà. It ages in large oak casks for 15 months and 6 months in the bottle, with a total annual production of about 4,000 bottles.
- **Roero Arneis**: from vineyards of the Bric Pioiero location in Montà. It ages in stainless steel vats for 4 months and 2 months in the bottle, with a total annual production of about 10,000 bottles.

VIANO MICHELE

Via Montaldo Roero, 5
12040 Vezza d'Alba
Tel. +39 0173 65127
Email: info@vianomichele.com
Website: www.vianomichele.com

The Viano family for three generations produces wine in Vezza d'Alba. The winery, founded in 1963, today is run by Michele. It currently holds 12 vineyards-planted hectares, 6 belonging to the denomination, all planted with Arneis on limestone-siliceous soils, with a total annual production of about 50,000 bottles.

DOCG-DENOMINATION WINES:

- **Roero Arneis:** from vineyards located in Canale and Castellinaldo. It ages 6 months in stainless steel vats and 2-3 months in bottle, with an annual production of about 10,000 bottles.



THE VINE GROWERS OF VEZZA D'ALBA

1. Battaglino Luigi
2. Battaglino Roberto

OUTSIDE OF THE DENOMINATION

There are several companies that produce Roero and Roero Arneis DOCG even if they don't have their headquarters within the boundaries of the same region. Many are located just outside of the Roero region, as is the case for companies based in Cisterna d'Asti, some are cooperative wineries, who count on the wine growing members from Roero, others are wineries situated in the rest of Piedmont, from the Langhe to Monferrato who own or work on vineyards in the Roero DOCG territory.



ABBONA MARZIANO

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Tel. +39 0173 721317
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Website: www.abbona.com

Historical winery of Doglianesi, Marziano Abbona owns about 50 hectares of vines, for a range of wines where all the classic proposals of Langa are present, with several Barolo MGA, flanked by the production of a Roero Arneis.

DOCG-DENOMINATION WINES:

- **Roero Arneis Tistin:** from vineyards located in Monteu Roero. It ages in stainless steel vats (sur lie) for 4 months and 1 month in bottle.



ARALDICA CASTELVERO

Viale Laudano, 2
14040 Castel Boglione (AT)
Tel. +39 0141 76311
Email: informazioni@araldicavini.com
Website: www.araldicavini.com

This important cooperative winery was founded in 1954 and today, thanks to the recent merger between the Araldica Vini Piemontesi and the Antica Contea di Castelvevo, there are about 320 members who cultivate 900 hectares of vineyards in the most important Piedmont wine areas.

DOCG-DENOMINATION WINES:

- **Roero Arneis Alasia:** from vineyards with an average age of about 20 years located on clayey limestone soils, vinified in stainless steel vats.
- **Roero Arneis Margherita:** from vineyards with an average age of about 20 years located on clayey limestone soils, vinified in stainless steel vats.
- **Roero Arneis Colle Rosa:** from vineyards with an average age of about 20 years located on clayey limestone soils, vinified in stainless steel vats.



BERSANO VINI

Piazza Dante, 21
14049 Nizza Monferrato (AT)
Tel. +39 0141 720211
Email: wine@bersano.it
Website: www.bersano.it



BERSANO



This important winery of the Asti region was founded in 1907. It manages 230 hectares of estate-owned vineyards, with a total annual production of about 1,300,000 bottles.

DOCG-DENOMINATION WINES:

- **Roero Arneis:** made with grapes from various contributors from different municipalities, the total annual production is about 18,000 bottles.

BOSIO FAMILY ESTATES

Fraz. Valdivilla, strada Borelli, 10
12058 Santo Stefano Belbo (CN)
Tel. +39 0141 847149
Email: info@bosiovini.it
Website: www.bosiofamilyestates.it

Bosio Family Estates of Santo Stefano Belbo, founded in 1967 by Egidio and Angela Bosio and today led by grandson Valter, can count on 350 hectares of vines in the most important Piedmont wine areas. In August 2015, the historic Langa winery Bel Colle became part of the company, bringing with it also the Roero vineyards.

DOCG-DENOMINATION WINES:

- **Roero Arneis Bel Colle:** it ages 6 months in stainless steel vats, with an annual production of about 10,000 bottles.

CASA TALLONE

Borgata Valdoisa, 28/b
14015 San Damiano d'Asti (AT)
Tel. +39 334 1420631
Email: info@casatallone.it
Website: www.casatallone.it

DOCG-DENOMINATION WINES:

- **Roero Bianco**

CASCINA ALBANO

Strada Ovello, 38
12050 Barbaresco (CN)
Tel. +39 333 8696591
Email: info@cascina-albano.com
Website: www.cascina-albano.com

The Marco Vacca winery was founded in 1993 and has about 6 hectares of vineyards, 5 estate-owned and 1 rented. 0.32 hectares belong to the denomination, planted with Arneis.

DOCG-DENOMINATION WINES:

- **Roero Arneis:** from vineyards located in Priocca, it ages in small oak barrels, with a total annual production of about 2,000 bottles.



MICHELE CHIARLO

S.s. Nizza Canelli, 99
14042 Calamandrana (AT)
Tel. +39 0141 769030
Email: info@chiarlo.it
Website: www.michelechiarlo.it

A historical family winery from the Asti area, founded in 1956 in Calamandrana by Michele Chiarlo. Most of the vines are found in the Asti area, but throughout the years, the winery has acquired various estates in the most important wine-producing zones of Piedmont, such as Monferrato, Alessandria area, Langhe and Roero. In the Roero, Michele Chiarlo holds 6 vine-planted hectares that belong to the denomination, with east-southeast expositions, all planted with Arneis, from which the winery produced one single label.



DOCG-DENOMINATION WINES:

- **Roero Arneis Le Madri:** from vineyards located in Vezza d'Alba. It ages in stainless steel vats for 3 months, with a total annual production of about 53,000 bottles.



DOGLIOTTI 1870

Via F.lli Vicari, 70
14054 Castagnole delle Lanze (AT)
Tel. +39 0141 878153
Email: info@dogliotti1870.com
Website: www.dogliotti1870.com

The history of the Dogliotti winery began in 1870 in Castiglione Tinella with the production of Moscato by the brothers Giuseppe and Marcello Dogliotti. Today the winery is run by three cousins, Erik, Ivan and Matteo. They produce a Roero Arneis.

DOCG-DENOMINATION WINES:

- **Roero Arneis**

DOGLIOTTI 1870



DOSIO

Regione Serradenari, 6
12064 La Morra (CN)
Tel. +39 0173 50677
Email: info@dosiovigneti.com
Website: www.dosiovigneti.com

Beppe Dosio founded the winery in 1974, and a couple of years ago left the conduction to the Lanci family. Today, it has 9 estate-owned hectares, plus 2 for rent, including some vineyards in important MGA of Barolo, for an annual total production of about 65,000 bottles. The winery produces a Roero Arneis.

DOCG-DENOMINATION WINES:

- **Roero Arneis**: from vineyards located in Montaldo Roero, it ages in stainless steel vats (sur lie) for 4/5 months, with a total annual production of about 10,000 bottles.

DOSIO



FENOCCHIO GIACOMO

Loc. Bussia, 72

12065 Monforte (CN)

Tel. +39 0173 78675

Email: info@giacomofenocchio.com

Website: www.giacomofenocchio.com

The winery of Claudio and Albino Fenocchio owns 14 hectares of vines, mostly in the denomination of Barolo, with several vineyards in some of the best-known MGA. It has 1.5 hectares in Monteu Roero, all planted with Arneis.

DOCG-DENOMINATION WINES:

- **Roero Arneis**: from vineyards located in Monteu Roero. It ages 5 months in stainless steel vats, with an annual production of about 10,000 bottles.



GIACOMO FENOCCHIO



FONTANAFREDDA

Via Alba, 15
12050 Serralunga d'Alba (CN)
Tel. +39 0173 626111
Email: info@fontanafredda.it
Website: www.fontanafredda.it



FONTANAFREDDA

FONDATA DAL 1° RE D'ITALIA NEL 1858



The Fontanafredda estate, located in Serralunga d'Alba, was purchased by the king Vittorio Emanuele II for the “Bela Rosin” in 1858, and was developed by his son Emanuele Alberto of Mirafiore beginning in the 1880s. Considered as one of the most beautiful estates of Langhe, it is currently owned by Oscar Farinetti and Luca Baffigo. The winery holds 85 estate-owned hectares and relies on a network of carefully selected grape suppliers. The winery offers a wide array of Piedmontese wines, from diverse Barolos from Serralunga d'Alba to a Roero Arneis.

DOCG-DENOMINATION WINES:

- **Roero Arneis Pradaluppo:** from vineyards located in Vezza d'Alba, Monteu Roero and Montà. It ages in stainless steel vats for 4 to 5 months and 2 months in the bottle, with a total annual production of about 100,000 bottles.
- **Roero Arneis Val di Tana:** from vineyards located in Vezza d'Alba, Monteu Roero and Montà. It ages in stainless steel vats.

FRANCONE

Via Tanaro, 45
12052 Neive (CN)
Tel. +39 0173 67068
Email: francone@franconevini.com
Website: franconevini.com

The Francone family winery, founded in 1939, has about 9 hectares of vineyards, 8 estate-owned and 1 rented, 3 of which belong to the denomination and planted with Arneis.

DOCG-DENOMINATION WINES:

- **Roero arneis Magia**: from the Bric Mortariolo vineyards in Priocca and the Serra vineyards in Castagnito, it ages 4 months in stainless steel vats, with a total annual production of about 3,750 bottles.



GIACOMO GRIMALDI

Via Luigi Einaudi, 8

12060 Barolo (CN)

Tel. +39 0173 560536

Email: info@giacomogrimaldi.com

Website: www.giacomogrimaldi.com



It is Ferruccio Grimaldi to manage today the winery bearing the name of his father Giacomo. Today it can rely on 10 estate-owned hectares, plus 3 for rent, mostly located in the Barolo denomination, flanked by vineyards in Roero, particularly 1 hectare in MGA Valmaggione.

DOCG-DENOMINATION WINES:

- **Roero Arneis:** from vineyards located in Vezza d'Alba, it ages 7 months in stainless steel vats, with a total annual production of about 4,000 bottles.

MANFREDI ALDO E C.

Via Torino, 15
12060 Farigliano (CN)
Tel. +39 0173 76666
Email: info@manfredicantine.it
Website: www.manfredicantine.it

Founded in the 1930s by Giuseppe Manfredi, today it is led by his son Aldo and has four wineries that make up four production lines and produce wines with their own brand.

DOCG-DENOMINATION WINES:

- **Roero Arneis Cantine Castelvechio**
- **Roero Arneis Manfredi**
- **Roero Arneis Patrizi**
- **Roero Arneis Umberto Fiore**

MARCHESI DI BAROLO

Via Roma, 1

12060 Barolo (CN)

Tel. +39 0173 564419

Email: reception@marchesibarolo.com

Website: www.marchesibarolo.com



“The Marchesi Falletti were the ones to first create that kind of wine that we now know as Barolo at the beginning of the 1800s,” declared Domenico Massè, director of the Barolo College, at the end of the 19th century. This historical Barolo winery has been run by the Abbona family for five generations. The wine selection, coming from the 200 estate-owned hectares, is varied and representative of the principal Piedmontese wine-producing areas. In the Roero, the winery holds 3.9 hectares that belong to the denomination, all planted with Arneis, produced under one single label.

DOCG-DENOMINATION WINES:

- **Roero Arneis:** from vineyards located in Corneliano, Monteu Roero and Vezza d’Alba (from the Bricco Bastia and Valpura vineyards). It ages in stainless steel vats (sur lie) for 3 to 6 months, with a total annual production of about 35,000 bottles.

MO

Fraz. San Matteo Cima, 99
14010 Cisterna d'Asti (AT)
Tel. +39 0141 979177
Email: mo-vino@libero.it
Website: www.cantinavinimo.it

This family winery (founded in 1970) is currently run by Davide, Laura and Domenico Mo. The winery holds 10 vine-planted hectares (as well as another one that is leased); 1.1 hectares belong to the denomination, 1 hectare planted with Arneis and 0.1 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero Arneis La Pas:** from vineyards located in Canale. It ages in stainless steel vats (sur lie) for 3 to 4 months, with a total annual production of about 10,000 bottles.
- **Roero Facin:** from a vineyard located in Canale. It ages in large oak barrels for 20 months, with a total annual production of about 2,000 bottles.

azienda **MO** vitivinicola



MONTARIBALDI

Strada Nicolini Alto, 12
12050 Barbaresco (CN)
Tel. +39 0173 638220
Email: info@montaribaldi.com
Website: www.montaribaldi.com



MONTARIBALDI®



The winery of the Taliano brothers, Luciano and Roberto, is located in the heart of Barbaresco. The family-run winery was born in 1994, and it offers a wide selection of wines from the most important denominations of the area. In the Roero, Montaribaldi holds a small Arneis vineyard with plants that are 30 years old.

DOCG-DENOMINATION WINES:

- **Roero Arneis Capural:** from vineyards located in Vezza d'Alba. It ages in stainless steel vats for 3 months and 1 month in the bottle, with a total annual production of about 7,000 bottles.

NEGRO GIUSEPPE

Via Gallina, 22
12052 Neive (CN)
Tel. +39 0173 677468
Email: cantina@negrogiuseppe.com
Website: www.negrogiuseppe.com

Present in the area since the 1950s, Piergiorgio Negro's winery was established in 1985. The total annual production is about 8,000 bottles.

DOCG-DENOMINATION WINES:

- **Roero arneis arbeuj**: from vineyards located in Monteu Roero, it ages 4 months in stainless steel vats and a further 2 months in bottles.



EDOARDO OLIVETTI

Via Lame, 13
14010 Cisterna d'Asti (AT)
Tel. +39 333 9793325

DOCG-DENOMINATION WINES:

- **Roero Arnesi**

PAITIN

Via Serraboella, 20
12052 Neive (CN)
Tel. +39 339 6988587
Email: info@paitin.it
Website: www.paitin.it

The Pasquero Elia family winery has 18 hectares of vineyards estate-owned. The production is mainly centered on the Langhe, but the family's roots also sink into the Roero. The Arneis comes from 1.2 hectares located in Priocca in the Varinera region, from vines ranging from 20 to 45 years old with western exposure and not too sandy soils.

DOCG-DENOMINATION WINES:

- **Roero Arneis:** From the Varinera vineyard located in Priocca, it ages in stainless steel vats from 6 to 8 months, for a total annual production of about 10,000 bottles.



PESCAJA

Via Cima, 59, Fraz. San Matteo
14010 Cisterna d'Asti (AT)
Tel. +39 0141 979711
Email: info@pescaja.com
Website: www.pescaja.com

In 1990 Giuseppe Guido, just nineteen years old, bought the first vineyards in Cisterna d'Asti, from where still today come the grapes for the only DOCG-denomination wine, the Roero Arneis. The winery manages almost 19 hectares, 15 of which are estate-owned and 4 of which are leased, mainly in the territory of Nizza Monferrato.

DOCG-DENOMINATION WINES:

- **Roero Arneis**

PESCAJA®



PIAZZO COMM. ARMANDO

Fraz. San Rocco Seno d'Elvio, 31
12051 Alba (CN)

Tel. +39 0173 286798

Email: apiazzo@piazza.it

Website: www.piazza.it



The winery of Piazza family was founded in 1969 and currently holds 60 hectares, flanked by another 10 for rent. The hectares belonging to the denomination are 2, planted with Arneis.

DOCG-DENOMINATION WINES:

- **Roero Arneis**: from the vineyard Cortine located in Guarene, it ages 6 months in stainless steel vats and 2 in the bottle, with a total annual production of about 15,000 bottles.



PODERI GIANNI GAGLIARDO

Serra dei Turchi, 88
12064 La Morra (CN)
Tel. +39 0173 50829
Email: gagliardo@gagliardo.it
Website: www.gagliardo.it

The Gagliardo family company was founded in 1974, but the company's winemaking history already began around the mid-nineteenth century, with estates in the Langhe, Monferrato and Roero. There are 20 hectares of vineyards owned, to which must be added 5 hectares rented, for a total annual production of 180,000 bottles.



DOCG-DENOMINATION WINES:

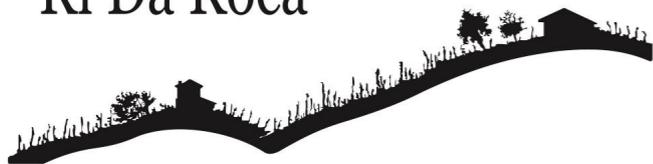
- **Roero Arneis:** It ages in stainless steel vats for 5 months (sur lie) and for 4 months in the bottle, with a total annual production of about 13,200 bottles.



RI DA ROCA

Fraz. Valdoisa, 66
14015 San Damiano d'Asti (AT)
Tel. +39 0141 983897
Tel. +39 328 9197820
Email: info@ridaroca.it
Website: www.ridarocawine.it

Azienda Agricola
Ri Da Roca



The winery of Andrea Rabino (founded in 1994) holds 9.5 vine-planted hectares, 3.7 of which belong to the denomination: 2.2 of these hectares are planted with Arneis and 1.5 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero:** from vineyards located in Canale. It ages 24 months in large oak casks, with a total annual production of about 2,400 bottles.
- **Roero Arneis:** from vineyards located in Santo Stefano Roero. It ages in stainless steel vats, matura in acciaio, with a total annual production of about 7,000 bottles.
- **Roero Arneis Cerea:** from vineyards located in Santo Stefano Roero. It ages in little oak barrels for 12 months mesi in barrique, with a total annual production of about 1,200 bottles.

LA RIBOTA

Fraz. Valdoisa, 3
14015 San Damiano d'Asti (AT)
Tel. +39 0141 975726
Tel. +39 333 2325847
Email: info@laribotavini.it
Website: laribotavini.it

DOCG-DENOMINATION WINES:

- **Roero Arneis**

Azienda Agricola

La Ribota

Vini Pregiati



RICOSSA ANTICA CASA

Strada Bogliona, 15
14040 Castel Boglione (AT)
Tel. +39 0141 1750071
Email: marketing@mondodelvino.com
Website: www.ricossa.wine

The winery of Marco Martini was founded in 1991 and currently holds 2 hectares of Arneis belonging to the denomination.

DOCG-DENOMINATION WINES:

- **Roero Arneis**: it ages in stainless steel vats and for 1 month in the bottle, with a total annual production of about 16,000 bottles.



RICOSSA
ANTICA CASA



ROSORETTO

Via Alba Monforte, 76
12060 Castiglione Falletto (CN)
Tel. +39 0173 462509
Email: info@rosoretto.com
Website: www.rosoretto.com

The cellar of Rosoretto, totally renovated in 2013, is situated in Borgata Parussi, where are located most of its vineyards (some of nebbiolo vines are over fifty years). The most significant wine is obviously the Barolo Parussi, famous vineyard of Castiglione Falletto, alongside other classics of the area. Among these, from vineyards located in Canale, a Roero Arneis.

DOCG-DENOMINATION WINES:

- **Roero Arneis**: from vineyards located in Canale.



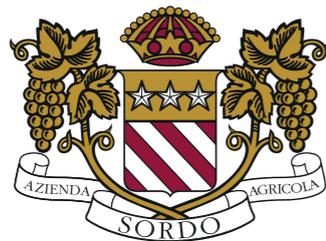
SORDO GIOVANNI

Via Alba - Barolo, 175
12060 Castiglione Falletto (CN)
Tel. +39 0173 62853
Email: visit@sordogiovanni.it
Website: www.sordogiovanni.it

Giorgio Sordo is the third-generation family of the winery, founded in 1912 by his grandfather Giuseppe. Today it owns 53 hectares of vines, with several vineyards located in various Barolo MGA, flanked by 2.3 hectares in Vezza d'Alba, all cultivated at arneis.

DOCG-DENOMINATION WINES:

- **Roero Arneis Garblet Suè**: from vineyards located in Vezza d'Alba. It ages 6 months in stainless steel vats and another 6 in bottle, for an annual production of about 21,000 bottles.



SORDO
100 YEARS OF BAROLO™



TALIANO GIUSEPPE

Loc. Scaparoni, 16
12051 Alba (CN)
Tel. +39 0173 363686
Email: g.taliano@alice.it

A small family-run winery, in which wine production is accompanied by an important production of fruit and vegetables. It counts on about 3 hectares of vineyards, from which come Roero and Roero Arneis.

DOCG-DENOMINATION WINES:

- **Roero**
- **Roero Arneis**

TENUTA LA PERGOLA

Regione Caso, 30
14010 Cisterna d'Asti (AT)
Tel. +39 0141 979260
Email: info@tenutalapergola.it
Website: www.tenutalapergola.it

Alessandra Bodda's company was founded in 1903. The owned hectares of vineyards are 29, to which are added another 3 for rent, for a total annual production of about 350,000 bottles. There are approximately 2.2 hectares of vineyards registered under the denomination, all planted with arneis.

DOCG-DENOMINATION WINES:

- **Roero Arneis San Giuliano**: from vineyards located in Canale, ages 4 months in steel, with a total annual production of about 5,000 bottles.



TENUTA LARAMÈ

Via Mattutina 6, Fraz. San Matteo
14010 Cisterna d'Asti (AT)

Tel. +39 0141 979258

Email: cantinepovero@cantinepovero.com

Website: www.cantinepovero.com



TENUTA LARAMÈ



In 1948, Bartolomeo Povero (aka Tumlin) planted the first winery vines, which would be established in 1964 with the intention of bottling its own wines. Today Alessio, the third-generation of the family to lead the winery, holds 50 vine-planted hectares, 9.4 of which belong to the denomination: 5.5 of these hectares are planted with Arneis and 3.9 with Nebbiolo.

DOCG-DENOMINATION WINES:

- **Roero Arneis Metodo Classico Fippiane:** from vineyards located in Canale. This traditional champenoise sparkling wine is aged for 42 months sur lie in the bottle, with a total annual production of about 6,000 bottles.
- **Roero Arneis Terre del Conte:** from the vineyard of the same name located in Canale. It ages in stainless steel vats for 6 months (sur lie), with a total annual production of about 42,000 bottles.
- **Roero Tumlin Loreto:** from the vineyard of the same name located in the MGA Loreto in Canale. It ages in large oak casks for 24 months and 6 months in bottle, with a total annual production of about 25,000 bottles.

VAUDANO ENRICO E FIGLI

Viale Renzo Cattaneo, 5
14010 Cisterna d'Asti (AT)
Tel. +39 0141 979175
Email: info@enricovaudano.it
Website: www.enricovaudano.it

vaudanogaggie
Cisterna d'Asti



The Vaudano family company was founded in 1934, structuring itself as a "négociant-manipulant". Today the overall production is around 250,000 bottles a year.

DOCG-DENOMINATION WINES:

- **Roero Arneis:** from vineyards located in Canale. It ages in stainless steel vats for 3 months, with a total annual production of about 12,000 bottles.
- **Roero Giardinet:** from the vineyard of the same name, located in Santo Stefano Roero. It ages from 15 to 18 months in large oak casks, with a total annual production of about 4,000 bottles.

VINORY

Piazza Garibaldi, 46
14049 Nizza Monferrato (AT)
Email: info@vinory.com
Website: www.vinory.com

The company was founded in 2014 by a group of Norwegian friends. Today it counts on 12 hectares of property between Langhe, Monferrato and Roero. The hectares of vineyards registered with the denomination are 0.8 in the MGA Montebello in the municipality of Vezza d'Alba.

DOCG-DENOMINATION WINES:

- **Roero Arneis Montebello:** from the homonymous MGA located in Vezza d'Alba, ages 3 months in steel and refines 3 months in bottle.

VITE COLTE

Via Bergesia, 6
12060 Barolo (CN)
Tel. +39 0173 564611
Email: info@vitecolte.it
Website: www.vitecolte.it

Vite Colte arises from the historic cooperative winery Terre da Vino. The project involves 180 growers who farm 300 hectares of vineyards in some of the most prestigious Piedmontese denominations, including Roero Arneis. Every winegrower devotes only part of his property to the project, constantly assisted by company agronomists.

DOCG-DENOMINATION WINES:

- **Roero Arneis Villata:** from vineyards located in Vezza d'Alba. It ages in stainless steel vats for 3 months, with a total annual production of about 50,000 bottles.

VITE COLTE®



1. Bossotti Vincenzo
2. Ca' di Tulin di Olivetti Alessandro
3. Ceretto



3

VINTAGES FROM 2000 TO 2022

2000

The winter was mild with only a few snowfalls, leading to an early germination. A rainy spring was followed by a sunny and ventilated period, with a veraison that took place under favorable meteorological conditions. The meteorological conditions favored the production of high-quality Arneis, leading to Roero Arneis wines of good structure and persisting acidity, with delicate and lasting aromas. The second half of September was characterized by a progressive change, with alternate periods of rain and sunshine. The Nebbiolo arrived at the end of September taking advantage of the cooler temperatures to complete its regular maturation cycle, all of which led to Roero wines with a high alcohol content, with intense aromas, noticeable structure and phenolic complexity.

2001

The winter was rather rainy, helping form a significant water supply for rest of the year. There were very little precipitations in the spring, a period in which the phenological phases developed regularly. The month of August and the beginning of September were hot and dry, allowing the Arneis to reach a perfect ripening, leading to fresh Roero Arneis wines with a good structure. The conditions then changed in the following days, with violent hailstorms and low temperatures that led to a slowing down of the vegetative activity, while the extremely large water supply led to the enlargement of the grape berries, a dilution of their sugar content and delayed the ideal ripening phase of the Nebbiolo. The good weather that followed, however, allowed for ideal acidity and good sugar levels. The Roero wines are elegant, with moderate alcohol content, deep and complex aromas, good structure and phenolic complexity.

2002

The 2002 harvest will be remembered for its abnormal meteorological conditions that caused great problems: Spring and August rainfalls, low temperatures, and hailstorms in the month of September. It was a harvest that forced grape growers to make selections, to eliminate the grape clusters affected by mildew, to even harvest grapes that were still a bit damp. Briefly, they were forced to be selective both in the vineyard as well as in the cellar. These measures had a large impact on the production quantities, with a decrease of 50%. While this was a horrible vintage for the Arneis, it was not such a bad year for a late-maturing varietal like Nebbiolo, and producers were able to obtain a Roero light-structured but pleasant, easy to drink and pair with food.

2003

The 2003 vintage was characterized by constant periods of sunshine with almost a total absence of rain; these series of facts led to record high temperatures for the area, and kept them high for a long period. At the end of August rainfall totals reached 265mm, compared with 830mm in 2002 and 390mm in 1997. The Arneis harvest was finished by September 10th, with a good overall situation, average alcohol content and decent aromas. Even though sun and heat burns were evident on some Nebbiolo grape berries, the qualitative level reached was rather high, leading to Roero wines that were rich and high in alcohol content.

2004

A “nervous” winter, with average harsh temperatures, as well as a spring characterized by heavy precipitations up until the beginning of May allowed for the replenishing of the water supply. The following months witnessed summer temperatures that were never too high and almost a total absence of precipitations. The entire month of September and the first days of October were sunny, with temperatures above the seasonal average. These conditions allowed for an abundant harvest of mature and healthy grapes, were the true challenge became the regulation of the production. The harvest was long and quiet: it started in mid September for the Arneis and finished at the end of October for the Nebbiolo. The resulting Roero Arneis wines had average alcohol contents, balanced acidity and intense aromas, while the Roero had complex and interesting aromas, a good acidity, and were rather elegant.

2005

The year 2005 was characterized by abnormal weather conditions, all which in the end, however, were satisfactory. A mild winter of low precipitations was followed by a spring that began with cooler temperatures and little rainfalls. The temperature increased drastically in the month of June, leading to above-average seasonal temperatures; August, in spite of the forecasts was characterized by below-average temperatures and calm skies. The month of September began with some days of rainfalls, conditions that then became normal, turning almost summer-like by the end of the month, with strong temperature fluctuations that helped bring out the sugar accumulation and the aromatic compounds of the grapes. There were some rainfalls in the month of October, but by then the harvest had pretty much been concluded. The grapes were all together healthy, with a lower production in comparison with the year 2004. The Roero Arneis are bold with a good aromatic richness, while the Roero are full-bodied, with good alcohol content and intense aromatic sensations.

2006

The winter was long, cold and had many precipitations with heavy snowfalls towards the end of January. Spring-like conditions did not arrive until the month of April, but after the second half of May, there was a shift between hot and cold conditions, with little precipitations. In mid-September, four days of torrential days accumulated to 3-5 times the average monthly rainfall and just a little under the total precipitations of the first 8 months of the year. The year favored the Arneis – especially because of the night/day temperature fluctuations seen during the last ten days of August – which reached excellent ripeness levels and had intense aromas. As for the Nebbiolo, only those who were patient enough to wait were able to obtain healthy and good quality grapes, which led to Roero of complex aromas, the right acidity and a good alcohol level.

2007

The 2007 year had particular weather conditions, with an exceptionally early germination period, due to a particularly mild winter and a florescence that began around the 5th-10th of May, followed by a cool period with frequent rainfalls that led to a slowing down of the phenological cycle and which counterbalanced the early conditions of the previous months. There were no rainfalls in the month of July; the temperatures increased, leading to particularly hot days that caused burns to the grapes. Even though the August temperatures were slightly lower than average, the harvest was started well in advance: at the end of the month for the Arneis and towards September 20th for the Nebbiolo. The resulting Arneis was excellent, with a balanced acidity and a noticeable aromatic richness. There was a high sugar content concentration for the Nebbiolo, leading to Roero with a good alcohol content, rich in aromas and with a good body and structure.

2008

The year 2008 was not an easy one. After a normal winter, beginning in the month of May and for a whole month after, there was a period of heavy (almost daily) rainfalls; some vines suffered heavy damage due to hailstorms and heavy winds. The beginning of a humid summer led to a noticeable delay in the veraison and the sugar synthesis, which developed in a similar way as in 2004. From the end of August, however, there were over 50 days of steady weather, with mild day temperatures and cool nights. These conditions favored the Arneis, which was harvested in the first weeks of September; it reached a good balance between sugars and acidity, leading to balanced Roero Arneis wines, with a good alcohol level, but fresh and with good floral notes at the same time. The Nebbiolo, as well, harvested during the second and third weeks of October, reached ideal maturation levels, leading to Roero rich in aromas, with a good freshness and complexity

2009

This year began with a winter that saw heavy snowfalls and the beginning of a rainy spring, all of which guaranteed a good water supply of the soil. The month of April was characterized by several rainfalls, which along with the mild temperatures, helped the appearance of the peronospora; the month of May was dry and ventilated, with an early (although, soon counterbalanced) phenological development of the vines. The year will also be remembered for an irregular maturation period, with almost no summer rainfalls and a heat wave during the second half of August. From a technological maturation perspective, it was a hot year, and it falls between 2003 and 2007 with a high sugar content levels, a quantity of malic acid that was below average, and a complete maturation. The harvest of the Arneis began around the 10th of September, and the Roero Arneis was balanced and with a good structure. The phenolic maturation of the Nebbiolo, as well, was very similar to that of 2003, leading to rich and well-structured Roero wines.

2010

The year was characterized by a harsh winter, with heavy snowfalls that guaranteed a good water supply. The beginning of summer was characterized by heavy precipitations, some low hailstorms and mild temperatures; there was an increase in temperature during the last ten days of August and during the month of September that led to ideal day/night temperature fluctuations. The Roero Arneis resulted slightly less alcoholic and with a lighter body when compared to previous years, but with intense aromas, well balanced and with a good freshness. The Nebbiolo benefited from the good weather conditions of the month of September, making up for the slight delay in the maturation, with a good accumulation of increasing sugars and an acidity level that was more than acceptable. The maturation of the phenolic elements (essential for the body and the aging ability of the wine) was ideal, leading excellent Roero wines that can age well.

2011

The year 2011 will be remembered as an unusual one: precocious and with low yields. The winter was normal, both in temperatures and precipitations, which increased in the month of March. The high temperatures in April led to an early vegetative development of at least two weeks. The high average temperatures in August (above 30°C) reduced the quantity of grapes produced by the plants. The harvest of the Arneis had begun already by the end of August, leading to Roero Arneis of good structure and with surprising aromas. For the Nebbiolo, the rainfalls during the first weekend of September and the lowering of the night temperatures during the second half of the month were essential, leading to Roero wines that were overall well balanced – from the sugar contents, acidity level to the phenolic components – with very interesting aromas, especially for wines of medium-long aging.

2012

The winter was particularly harsh, with temperature drops as low as -15°C towards the end of January, low temperatures and heavy snowfalls for the entire month of February. Spring was cool and rainy between March and April, while the temperature increased in the month of May. Rainfalls during the first days of June led to weak fruit set stage, thus reducing the number of grapes per cluster. Summer was characterized by medium-high temperatures and few precipitations. The Arneis harvest began during the first week of September. The Roero Arneis wines showed a lower acidity in comparison to those of 2011, but were well-balanced overall. The Nebbiolo harvest began at the beginning of October, benefitting from a noticeable period of temperature fluctuations beginning on the second half of September. The quantity and quality of the phenolic substances was very good, leading to well-structured Roero wines that are suitable for aging, with alcohol contents that are slightly below average in comparison to the previous years.

2013

The year 2013 was characterized by a rather late harvest, started 15 days later in comparison to the last 10 years and concluded for the Nebbiolo during the first days of November. The beginning of the vegetative cycle of the vine depended on the low temperatures of March and April and on the abundant precipitations of April and May. The conditions improved in June, but in spite the favorable summer conditions, the vines were not able to recover from the conditions of the previous months. The good fruit set stage along with the ideal water supply favored the development of larger clusters, heavy and compact, in comparison to the averages of the last years. The Roero Arneis wines have a good aromatic profile and an ideal acidity, with lower sugar content levels in comparison to the last few years. The Nebbiolo benefitted from the final stage of the season, which presented ideal weather conditions for the phenolic synthesis, characterized by warm days with plenty of light and cool nights.

2014

The year 2014 was one of the most complex years in history as it regards the management of the vineyard. The winter had mild temperatures, while spring arrived early, leading to a precocious vegetative development. The beginning of the summer reported average temperatures, maintaining the early arrival of the vegetative cycle. The amount of summer rains, however, was above average. The amount of rainfalls combined with average high temperatures created the ideal conditions for the breakout of fungus attacks, leading to a reduction of the production. The end of the season, however, was favorable, with good temperature fluctuations in the months of September and October that decisively favored the maturation of the Nebbiolo and its phenolic profile. The Arneis reported sugar content levels that were not very high, with a pronounced acidity that should guarantee its aromatic freshness.

2015

The winter was marked by plenty of snow, providing the soil with an excellent supply of water. Combined with mild spring temperatures from February on, this factor brought forward the vegetative cycle. The season continued with a series of rainfalls between the end of May and the first ten days of June. From the second half of June throughout the month of July, there was no rain and temperatures stabilized to above-average maximums, with peaked at around 40°C and averages substantially above 30°C. However, the vineyards were not stressed by the heat, thanks to the winter water supply. For the Arneis, the harvesting began at the end of August and lasted until the middle of September. The health of the grapes was excellent, as were the very positive analytical data. The Nebbiolo ripened perfectly, though slightly earlier than over the last few years. The excellent quality of the tannins emerging on analysis will ensure elegant, long-lasting wines with good structure. In general, considering the great balance shown in the ripening data we can say that all the conditions are in place for a truly great vintage.

2016

The winter was drought, without snow. From the end of April to the entire month of May there has been a considerable amount of rain, followed by a beautiful summer, with a great temperature range, warm during the day and below 20°C in the evening, until the end of August. The 2016 harvest was certainly one of the longest-lasting in recent years and classic, from the end of August to the end of September for the Arneis, and from 10 to 22 October for the Nebbiolo. The very dry year (about 340 mm of rain) has resulted in Arneis of surprising acidity and at the same time of considerable aromatic richness and pulp. The only small problem was an increase in alcohol content in the first 15 days of September, which were warmer than in August. The fear of getting too much alcoholic Roero however was denied: the alcohol was average, and the Roero are characterized by an excellent balance with big bouquets and an excellent structure.

2017

The wine-growing year 2017 went through a warm climate with little rainfalls. The winter was mild with few snowfalls, while the spring distinguished itself for some rains and temperatures above the seasonal average that encouraged the vegetative development of the vine, which immediately proved to be anticipated and kept this trend for the rest of the season. At the end of April there was a sharp drop of temperatures, especially at night, and since May a long period of good weather began, which guaranteed excellent conditions under the phytosanitary aspect. The highest temperatures registered during the summer months were above average but, unlike other hot years, there have been cooler nights. Between the end of August and the beginning of September, the long-awaited rains allowed the accumulation of water that helped to rebalance, in part, the water supply of the grapes. Starting from the first week of September, the temperatures dropped and it there has been the chance to notice a trend closer to the seasonal average, with significant changes in temperature between day and night. Nebbiolo has thus recorded better values than the classic hot vintages, both concerning the accumulation of anthocyanins and tannins, both regarding extractability, essential for the aging process. The harvest was one of the earliest in recent years: it started in the last ten days of August with Arneis, and ended at the beginning of October with Nebbiolo, about two weeks ahead its typical time and with a lower quantity yield, a report in line with a year with so

little rainfall. The maturation of Arneis has however brought a right balance between structure and aroma, while, regarding Nebbiolo, the high alcohol content did not compromise its acidity and freshness

2018

The year 2018 opened with a long winter, with temperatures often below zero Celsius degrees, and full of rainfalls that restored the soil's water supply (which reduced during the previous year's climatic trend). In spring, after an average April, the months of May and June saw frequent precipitations and not high temperatures, which led to forecast a "classic" vintage, in any case not anticipated as the previous one, lately confirmed by the continuation of the season. The bloom went on in regularly, with optimal climatic conditions, suggesting that the year would have been abundant - as it was. As for health problems, the most significant difficulties came from the presence of downy mildew. The gray rot led some attacks in the early part of September, due to a hot and humid climate, while there was some intense but confined hail. The summer from July to mid-August has proposed above-average temperatures, favoring the maturation of the grapes without, however, being ahead on the times of the harvest, for both the Arneis and the Nebbiolo. The month of September, as it has been for some years now, had a positive climate trend, contributing in particular to the Arneis' quality. In October the temperature rose again, with a dry time until the end of the month, allowing the successful development of the Nebbiolo harvest, which began at the beginning of the month and lasted about three weeks. The sugar gradations increased in the last period of the season as there was an acceleration on the phenolic maturity that allowed to arrive at harvest with excellent parameters. All this, combined with an ideal acidity level, will obtain harmonious wines with a superb predisposition to aging.

2019

The winter season was particularly long, with low temperatures until mid-March. The heavy rains in April caused a slow start, but led to a significant accumulation of water in the soil, compensating for the low winter rainfall. The unstable weather, with average temperatures not high, continued throughout the month of May, confirming a delay of about two weeks compared to the vegetative trend of recent years, in line with a more traditional trend. The high temperatures in June, combined with the availability of water in the soil, created the conditions for rapid vegetative development. The hottest period of the season was recorded between the last week of June and the first of July, followed by days with milder temperatures alternating with some rains. At the end of July was recorded the second heat wave of the summer, which ended with thunderstorms, while the rest of the summer season was spent in a mild climate with sporadic and regular rainfall, apart from a strong rain beginning of September. The Arneis harvest began towards the end of August, and the wines are well balanced, with rather high alcoholic grades (as happens more and more often) but with a higher than average acidity levels, a factor that should guarantee freshness and the persistence of the aromas. The Nebbiolo was harvested at the beginning of October and with "classic" analytical parameters: good sugar content and a polyphenolic framework suitable for ensuring structured wines with very high aging potential. A vintage that can therefore be defined as traditional, with a quality production and a slight decrease in quantity compared to the previous year.

2020

The vintage began in the name of a winter without any particular problems, characterized by mild temperatures and little rainfall, especially snowy ones. Spring was dry and sunny, still with mild temperatures, suggesting an early vintage. However, from May until late June there were a considerable number of rainy days, with a slowdown in vegetative development and an accumulation of water in the soil. The Arneis harvest began in the last week of August, with sugar content and acidity levels that on average turned out to be lower than in the past, but remained stable in the vinification, thus ensuring a good balance. As for Nebbiolo, the high temperatures in September accelerated its ripening, but with constant growth, making the grapes reach an optimal sugar content between the end of September and the beginning of October. Nebbiolo was thus presented to harvest in optimal conditions: the not excessive night temperatures led to a rapid accumulation of polyphenols, already at excellent values around mid-September, and also from the point of view of acidity there was no decrease typical of warm vintages characterized by a fairly short cycle.

2021

The vintage began with a mild winter but full of rainfall, including snow, which ensured an excellent water supply, particularly important for the continuation of the vintage, one of the least rainy in recent years. With spring began a long period of good weather that lasted throughout the summer, where temperatures were recorded in line with the averages for the period and without excesses. Severe thunderstorms occurred in the first part of July, which reached their peak on the 13th, when a violent hailstorm mainly affected part of the territories of Castellinaldo, Castagnito, Guarene and Canale. The summer continued regularly with low rainfall, helping to obtain an excellent phytosanitary status and quality level of the grapes during the harvest. The Arneis harvest began at the beginning of September and presented an excellent sugar endowment and an important acidic richness. The Nebbiolo harvest began in the last days of September and reached its peak in the second week of October. The bunches were healthy, with an optimal phenological ripening, facilitated by the drop in temperatures and by the considerable temperature variations that occurred from the second half of September onwards. These factors have determined an important polyphenolic endowment, essential for producing structured and balanced wines, destined to last over time. In conclusion, despite the important climatic alternation, from late frosts to summer hailstorms to drought, excellent results were obtained in terms of grape quality, while the quantity produced was about 10% lower than the average of recent years.

2022

The vintage began with a mild and extremely dry winter, which required careful management of the foliage of the vineyards to keep the bunches well covered and protected by the leaves and to avoid subsequent problems of overheating or burns, followed by one of the most hot and driest springs in the last 50 years, with a climatic trend similar to that of 2003. Summer was also atypical: most of the rains of the year, following heavy thunderstorms, occurred in the summer months, with already very high temperatures, in an almost tropical climate. The harvest was among the earliest ever. The Arneis suffered a bit in terms of quantity but the quality was excellent, while the Nebbiolo benefited from the few rains that fell in the two/three weeks before harvesting. Healthy grapes were obtained, with a high sugar concentration and acidity in line with the last few years, while the yields were lower, depending on the vineyard, from 10 to 20%. However, the year was positive, especially in the older vines, which thanks to the depth of the roots did not suffer much from the spring drought.



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PRODUCTION REGULATIONS FOR "ROERO" DOCG
WINES

ART. 1. APPELLATION AND WINES

“Roero” DOCG is reserved for wines that satisfy the conditions and requirements set out in these production regulations, with the following typologies and mentions:

- “Roero”;
- “Roero” riserva;
- “Roero” Arneis;
- “Roero” Arneis spumante.

ART. 2. AMPELOGRAPHIC COMPOSITION

The appellation “Roero” without further specification is reserved for red wines made from grapes from vineyards with the following ampelographic composition in the company setting: Nebbiolo grape variety: 95% minimum; they can also contain, jointly

or separately, grapes from non-aromatic red grape vines suitable for cultivation in the Piemonte region up to a maximum of 5%.

The appellation “Roero” Arneis is reserved for white wine made from grapes from vineyards with the following ampelographic composition in the company setting: Arneis grape variety: 95% minimum; they can also contain, jointly or separately, grapes from non-aromatic white grape vines suitable for cultivation in the Piemonte region up to a maximum of 5%.

ART. 3. GRAPE PRODUCTION ZONE

The grape production zone includes all territories of “Roero” best suited to guarantee that the wines have the characteristics referred to in these production regulations. This area, in the province of Cuneo, comprises of the entire administrative territory of the municipalities of: Canale, Corneliano d’Alba, Piobesi

d’Alba, Vezza d’Alba and part of the following municipalities: Baldissero d’Alba, Castagnito, Castellinaldo, Govone, Guarene, Magliano Alfieri, Montà, Montaldo Roero, Monteu Roero, Monticello d’Alba, Pocapaglia, Priocca, S. Vittoria d’Alba, S. Stefano Roero, Sommariva Perno.

This zone is bounded as follows: starting from the intersection of the borders between the provinces of Asti and Cuneo and between the municipalities of Priocca and Canale, the boundary follows the provincial border between Cuneo and Asti North until at the junction of the hamlet of Gianoglio (350 m) in the territory of Montà d’Alba. It then continues along the county road for casc. Sterlotti (Sterlotti farmstead) and the one for the hamlet of S. Vito that it follows until it meets with the Colle di Cadibona state highway (no. 29). The boundary coincides with said road up to the bridge over the Rollandi rivulet, then following the

current reaches the confluence of the Rollandi rivulet with the Prasanino rivulet. It goes back up the Prasanino rivulet, reaches a height of 303 m and then a height of 310 m; it follows the county road towards Madonna delle Grazie reaching heights of 315 m, 316 m and 335 m casc. Perona (Perona farmstead), drops; thence it heads north along the small road of the Campetto rivulet that it follows up until the intersection with the Valle San Lorenzo-Santo Stefano Roero county road at an altitude of 313 m. It goes back up the road for Santo Stefano Roero until meeting the small road for casc. Beggioni (Beggioni farmstead) that it follows passing casc. Molli (Molli farmstead, 376 m) until at the Prella rivulet. It goes down that rivulet to reach and then go back up the dirt track that passes casc. Furinetti (Furinetti farmstead) and Audano (381 m) until reaching an altitude of 336 m. Having passed the Roero county road it follows the Serramiana valley up to a height of 360 m. It takes the road for the Canemorto valley (362 m), which it follows to Baldissero (410 m). The demarcation line west of Baldissero reaches heights of 402 m and 394 m and, following the ridge, reaches the municipal boundary between Baldissero and Sommariva Perno at a height of 417 m that it follows up to 402 m. From the height of 402

m it passes Villa di Sommariva, goes through Bocche dei Garbibne and Bocche della Merla to reach a height of 429 m, on the municipal boundary between Pocapaglia and Sommariva Perno. It crosses this border and in a straight line reaches heights of 422 m and 408 m and then via Bocche della Ghia reaches S. Sebastiano (391 m). From here it continues along the Pocapaglia district road, then turns left and, descending towards the Meinina rivulet, it meets and follows the Gera rivulet until the Alba-Bra railway; it continues East along this railway to the border between the municipalities of Monticello d'Alba and Alba, near Piana Biglini. From this point the boundary runs North along the municipal boundaries between Monticello d'Alba and Alba, Corneliano d'Alba and Alba, Piobesi d'Alba and Alba, Piobesi d'Alba and Guarene, Corneliano d'Alba and Guarene until meeting the Piobesi d'Alba-Guarene county road. From this point the boundary goes back up that county road reaching the residential area of Guarene, crosses the concentric and joins the S. Stefano district road passing a height of 288 m, then follows the Maso local road and the Morrone local road for Cà del Rio (165 m) until reaching the county road for Castagnito; it goes down

that county road until meeting the S. Carlo della Serra district road; passing at a height of 214 m it takes the S. Pietro district road up to the residential zone of the hamlet of Moisa. From this point the boundary follows the Moisa district road west to merge onto the S. Maria district road near the church of S. Maria at an altitude of 196 m. From this point the boundary follows the cemetery district road, enters the Leschea district road passing heights of 200 m and 193 m to reach a height of 244 m and meet the Castellinaldo-Priocca-Magliano county road that it goes along to a height of 269 m near casc. S. Michele (S. Michele farmstead); it follows that road until it meets the Magliano Alfieri-Priocca county road; from this point it follows the county road for Priocca North-East passing by the hamlets of S. Bernardo and S. Vittore up to a height of 213 m where it meets the No. 2 county road (ex 231): then it follows the No. 2 county road North-East until at the junction with the Priocca-Govone county road that it continues along passing the hamlets of S. Pietro and via Piana until at the cemetery of Govone. From here it enters North-west for a short stretch onto the Craviano district road near a height of 253 m to merge onto the district road for Bricco Genepreto passing near S. Rocco-casc. Monte Bertolo (farmstead) to reach the

Cuneo-Asti border. It follows this provincial boundary West to the intersection of itself with the municipal boundaries of Priocca and Canale.

ART. 4. VITICULTURE RULES

1. The environmental and cultivation conditions of the vines for the production of “Roero” DOCG wines must be the traditional ones of that zone and, nevertheless, appropriate to give the grapes and the derived wines the specific quality characteristics.

2. In particular the cultivation conditions of the vines must satisfy the requirements set out in the following points:

soils: clayey, calcareous, sandy and possible combinations of them;

position: hilly, the land on the valley floor is excluded, being flat, moist and not sunny enough;

altitude: not more than 400 m above sea level.;

exposure: suitable to ensure proper ripening of the grapes. In the case of the “Roero” red wine typology and “Roero” riserva with the exclusion of the north side from -22.5° to +22.5° sexagesimal and anyway only those

appropriate to give the grapes and derived wine the specific quality characteristics. In the case of the “Roero” Arneis white wine typology the cultivation of vineyards on the north facing slopes is also permitted.

planting density: those generally used depending on the particular characteristics of the grapes and wines. Vineyards subject to new registration or to replanting must be composed of a number of plants per hectare, calculated on the planting layout of the vines, not less than 3,500;

vine training and pruning systems: the traditional ones (vine training: vertical trellis; pruning system: the traditional Guyot system); any practice of forcing is prohibited.

3. The maximum yields of grape per hectare of vineyard in specialized cultivation for the production of “Roero” DOCG wines and the minimum natural quantity of alcohol of the grapes used for the wine-production should respect the following:

wines	grape yield	minimum natural quantity of alcohol
Roero	8	12,00 % vol.
Roero Arneis	10	10,50 % vol.

The “Roero” and “Roero” Arneis DOCG may be accompanied by the mention “vine” provided that the vineyard has a growing age of at least 3 years.

The maximum yields of grape per hectare of vineyard in specialized cultivation for the production of “Roero” and “Roero” Arneis DOCG wine with the mention vine, and minimum natural quantity of alcohol of the grapes used for wine-production should respect the following:

At the third year:

wines	grape yield	minimum natural quantity of alcohol
Roero	4,3	12,50 % vol.
Roero Arneis	5,4	11,00 % vol.

At the fourth year:

wines	grape yield	minimum natural quantity of alcohol
Roero	5	12,50 % vol.
Roero Arneis	6,3	11,00 % vol.

At the fifth year:

wines	grape yield	minimum natural quantity of alcohol
Roero	5,8	12,50 % vol.
Roero Arneis	7,2	11,00 % vol.

At the sixth year:

wines	grape yield	minimum natural quantity of alcohol
Roero	6,5	12,50 % vol.
Roero Arneis	8,1	11,00 % vol.

From the seventh year:

wines	grape yield	minimum natural quantity of alcohol
Roero	7,2	12,50 % vol.
Roero Arneis	9	11,00 % vol.

In favourable vintages, the quantities of grapes obtained and for the production of "Roero" DOCG wines must be within the above limits provided that global production does not exceed 20% of those same limits, notwithstanding the grape/wine yield limits for the quantities concerned.

1. In the case of poor vintage, which makes it necessary, the Piemonte region sets a lower yield than the one anticipated in these regulations also differentiated within the environment of the production zone referred to in art. 3.

2. The producers involved who intend to take larger yields than those indicated by the Piemonte region, but not higher than those set out in the preceding paragraph 3, must promptly, and however at least 5 days before the start date of their harvest, report, by registered letter to the authorities responsible for the territory, the start date of operations, the higher yield estimation, to allow for appropriate investigation by them.

3. Within the scope of the maximum yield fixed in this article, the Piemonte region upon the Consortium's suggestion may fix the maximum limit of claimable grape per hectare to be less than those anticipated by these regulations in relation to the need to

achieve a better balance in the market. In this case the provisions referred to in paragraph 5 are not applicable.

4. The Piemonte region, upon request by the Consortium and after hearing the supply chain representations, seeing the situation of the market, may establish the suspension and/or temporary regulations, of the inscriptions of vineyards for new plantations that increase the potential production of the appellation.

ART. 5. WINE-PRODUCTION RULES

1. The winemaking operations and any required aging of «Roero» wines must be carried out in the municipalities whose territory is in whole or in part included in the production zone defined in the preceding art. 3. However, taking account of traditional production situations it is permitted that these operations are also carried out in the municipalities of Alba, Bra, Barbaresco, Barolo, Castiglione Falletto, Cherasco, Diano d'Alba, Grinzane Cavour, La Morra, Monchiero, Monforte d'Alba, Montelupo Albese, Neive, Novello, Roddi, Roddino, Serralunga d'Alba, Sinio, Treiso, Verduno, in the province of Cuneo.

2. It is the responsibility of the Ministry of agriculture, food and forestry, at the request of the companies concerned, to permit, for the purpose of using the "Roero" DOCG that the grapes produced in the production zone referred to in art. 3, can be processed in establishments situated in the territories of the provinces of Cuneo, Asti and Alessandria provided that those enterprises:

1) present a reasoned request supported by the opinion of the proper authorities;

2) demonstrate the tradition of such operations, subject to certification by the responsible authorities.

3. The maximum grape yield in the finished wine shall not exceed:

wines	grape/ wine yield	maximum production of wine
Roero	70%	56 hl/ha
Roero Arneis	70%	70 hl/ha

For the use of the mention "vine", subject to the maximum grape wine yield percentage referred to in the paragraph above, the maximum production of wine l/ha attainable is determined based on the grape yields t/ha referred to in art. 4 point 3. In the case of "Roero" and "Roero" Arneis wines whose yield exceed the percentage referred to above, but not more than 75%, the excess is not entitled to DOCG; beyond these percentage limits the right to DOCG is lost for all the product.

4. In the wine-production and ageing the most rational technical criteria must be followed and the appropriate enological practices must be carried out to give the

wine the best quality characteristics, including enrichment, in accordance with the methods and limits established by the legislation in force.

5. The following wines must undergo an aging period:

wines	aging period	number of months in wood	start date
Roero	20	6	1st of November of the harvest year of the grapes
Roero riserva	32	6	1st of November of the harvest year of the grapes

For the following wines consumption is permitted only starting from the date as indicated below for each of them:

– “Roero” – from the 1st of July of the second year following the harvest of the grapes;

– “Roero” reserve – from the 1st of July of the third year following the harvest of the grapes.

6. In view of improvement, the addition of up to a maximum of 15% of the youngest «Roero» red wine to the oldest “Roero” red wine or vice versa is allowed, even if it has not yet completed the compulsory ageing period.

In view of improvement, the addition of up to a maximum of 15%, of the youngest “Roero” Arneis white wine to the oldest “Roero” Arneis white wine or vice versa is allowed.

7. The “Roero” Arneis DOCG can be used to define the sparkling wine obtained from musts and wine which satisfy the conditions laid down in these regulations, according to the applicable legal rules for the preparation of sparkling wines.

The sparkling wine production process of “Roero” Arneis wine must take place within the wine-producing zone established in art. 5 of these production regulations.

8. Upon certification, after the ageing time as set out in paragraph 5, the producer can make an explicit request for the typology “riserva”.

ART. 6. CHARACTERISTICS UPON CONSUMPTION

1. “Roero” and “Roero” riserva DOCG wines, upon consumption, must comply with the following characteristics:

colour: ruby red or garnet;

odour: fruity, characteristic and with a hint of wood;

flavour: dry, full-bodied, harmonious and possibly tannic;

minimum natural quantity of alcohol: 12.50 % vol;

“Roero” with mention “vine”: 12.50 % vol;

minimum total acidity: 4.5 g/l;

minimum non-reducing extract: 22 g/l.

2. “Roero” Arneis DOCG wine, even with the mention “vine” upon consumption, must comply with the following characteristics:

colour: straw-yellow;

odour: delicate, fresh and with hints of wood;

flavour: elegant, harmonious and possibly tannic;

minimum natural quantity of alcohol: 11.00 %;

minimum total acidity: 4.5 g/l;

minimum non-reducing extract: 15 g/l.

3. Sparkling “Roero” Arneis DOCG wine, upon consumption, must comply with the following characteristics:

foam: fine and persistent;

colour: more or less intense straw-yellow;

odour: delicate, fruity, fresh, with overtones reminiscent of yeast, bread crust and vanilla;

taste: of brut nature to sweet; elegant and harmonious;

minimum total quantity of alcohol: 11.50 % vol;

minimum total acidity: 5 g/l;

minimum non-reducing extract: 15 g/l.

4. It is the responsibility of the Ministry of agriculture, food and forestry – the National Committee for the protection and enhancement of protected DOCG appellations, to change by decree, the minimum limits listed above for the total acidity and the minimum non-reducing extract.

ART. 7. LABEL DESCRIPTION AND PRESENTATION

1. In the description and presentation of wines with “Roero” DOCG it is forbidden to add any qualification other than those provided for in these production regulations, including the adjectives extra, fine, natural, chosen, selected, old and similar.

2. In the description and presentation of “Roero” and “Roero” Arneis DOCG wines the use of indications referring to names or company names or private labels is allowed, provided that they do not have laudatory meanings and they do not mislead the consumer.

3. In the description of “Roero” and “Roero” Arneis wines the DOCG may be accompanied by the mention “vine” provided that: the grapes come totally from the same vineyard; the mention is written in

the “positive list” established by the authority responsible for the vineyard register of the vineyards of the appellation; those who, in the description and presentation of “Roero” wines, intend to accompany the appellation of origin with the mention “vine” have carried out the production and processing of the grapes and the bottling of the wine;

the processing of the grapes and the aging of the wine have been carried out in separate containers and the mention “vine” followed by the toponym has been reported in the notification of the grapes, in the registers and in the accompanying documents; the mention “vine” followed by the relating toponym appears in font sizes equal to 50% or less than the font used for the appellation of origin.

4. In the description and presentation of “Roero” wines, the indication of the year of production of the grapes is obligatory.

ART. 8. PACKAGING

1. The bottles in which “Roero” DOCG wines are packaged for commercialization must be of traditional form, of capacity allowed by the laws in force, but with the exclusion of 200 cl containers.

Packaging in bottles that can mislead the consumer or that however may offend the prestige of wine is prohibited.

Text by Paolo Zaccaria (Via dei Gourmet) for Consorzio Tutela Roero

Photographs by Tino Gerbaldo

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The list of producers and growers of the Consorzio Tutela Roero is updated in April 2023