

EXTRA ROERO



THE UNKNOWN BEAUTY OF PIEDMONT
MINERAL WHITES AND ELEGANT REDS
32 WINE ESTATE PROFILES

Vinum



WELCOME TO THE 'BURGUNDY OF ITALY'!



Provare, produrre, progredire - test, produce and progress! The grandfathers of Roero Arneis nailed their colours to this mast in the 1970s by founding the Club 3P. At the time, Roero was still somewhat of a no man's land in terms of winemaking techniques: small farmers who had a few rows of vines alongside their fruit trees and vegetables were the norm, but even then a few innovative winemakers were beginning to examine the potential of Roero and its wines.

Roero changed a long time ago: the region between Vezza d'Alba and Montà, Canale and Piobesi d'Alba discovered its wines! There is a signpost advertising an Agriturismo or winery around almost every corner, with neat rows of Nebbiolo or Arneis decorating the landscape between numerous forests, meadows and plantations with cherry, pear and peach trees. Because unlike nearby Langhe, which is firmly in the hands of the winemakers, diversity is the watchword here: cycle and hiking routes are devoted to truffles, chestnuts and bees, and untouched nature in the rocche ravines stands alongside culinary delights. But of course, the next vineyard or cellar is never far away. Because Roero is the home of fine wines: since 2005, Roero Rosso made from Nebbiolo and Roero Bianco made from Arneis have been DOCG wines with a goût de terroir. 135 special MGAs - menzioni geografiche aggiuntive, an additional geographical designation for crus - have been identified since 2017, and account for the features of the different terroirs. The primarily sandy, in some cases loamy soils are the basis for fruity wines that can nevertheless age very well. This applies to both Bianchi and Rossi in equal measure, which inspired Francesco Monchiero - president of the Consorzio di Tutela del Roero created in 2013 - to describe it as the 'Burgundy of Italy'. In any case, it is a region that is well worth exploring.

Enjoy these 36 pages of Roero!

Christian Eder
VINUM Italy editor

CONTENTS

04 THE REGION

Arneis and Nebbiolo:
Roero in red and white

06 INTERVIEW

Francesco Monchiero,
Consorzio president, on the
present and the future

08 REGION OF ORIGIN

The Roero and its vineyards

10 WINEMAKER PROFILES

32 producers and their
interpretations of the region

32 CUISINE

Five dishes with the perfect
Roero pairings

35 TRAVEL

Tours of crus, ciàbots and
castelli



All also online under
www.vinum.eu/roero.



THE TANARO LEFT BANK

For a long time it was a Sleeping Beauty: Roero, a hilly region in southern Piedmont that offers an enchanting landscape of small hilltop villages, castelli, sandstone formations (known as rocche), chestnut forests, peach, pear and hazelnut trees, and of course vineyards. Thanks not least to this diversity, Roero together with Langhe and Monferrato were added to the UNESCO World Heritage List in 2014.

Roero is the home of two major DOCG wines: white Roero DOCG Bianco made of Arneis, and red Roero DOCG Rosso made of Nebbiolo. Both are unique wines with a particular goût de terroir, and both benefit from primarily sandy soils, a special microclimate in hilly sites around 300 metres above sea level, and the traditional knowledge of winemakers. They are fruity and elegant - and also astonishingly long-lasting, as an increasing number of winemakers are proving with their Riserva-level whites and reds.

Geology

The geological origins of Roero date back 130 million years, when the area was part of the seabed in the gulf of Padano. Its soils were formed from sedimentation of the seabed, but two to three million years ago, the upthrust of the Roero hills resulted in various different soil types overlapping.

The soil was then covered with sediment of alluvial and aeolian origin, which formed a unique plateau where Roero and Langhe were once jammed together. Roero was only separated from Langhe when the Tanaro river moved course 220,000 to 150,000 years ago. Now, Roero's soils are primarily marl with a predominant amount of sandstone - sedimentary rock of marine origin containing a good level of limestone, clay and sand - that gives them permeability. The marine origins of the soils offer mineral characteristics. Roero therefore has various different soil types with continental sandy-gravel, marine sand, and marine clay sediment. These profiles sometimes sit side by

side, sometimes overlap, and form macro areas that run from the north-west (the rocche) to the south-east (the areas closest to the Tanaro).

From a climatic perspective, Roero is a semi-arid area. The thin layers of marl alternating with sand only offer temporary water reserves. Average rainfall is 650 to 720 millimetres per year, making Roero one of the southern Piedmont areas with the least amount of rain. However, the elegant character of the wines comes from the protected location between the Maritime Alps to the south and the Alps to the west and north, and the resulting temperature variation between day and night. This of course provides ideal conditions for producing elegant, red and white wines from Nebbiolo and Arneis.

Arneis and Nebbiolo

The earliest written references to cultivation of the white grape variety Arneis date back to the late 15th and early 16th centuries. The name may be a reference to what is now Renesio near Canale, where this variety was mostly likely grown at the time. By the 18th century, Arneis was described as one of the highest quality grapes. However, it was not until the 1970s that vineyards were devoted entirely to Arneis, before which its vines covered just a dozen hectares.

Arneis's growth cycle includes medium-early budding. Blossom appears in the first third of June and the grapes ripen by the second half of September. Nebbiolo - the basis of Roero DOCG Rosso - is an indigenous grape variety from Piedmont, the first written references to which date back to the 13th century. Nebbiolo is one of the first vines to sprout and one of the last to be harvested, often in the second half of October, so it is particularly sensitive to climate and weather conditions. In Roero, Nebbiolo is grown exclusively in hilly vineyards with an ideal aspect. Sandy soils in particular make Roero DOCG Rosso aromatic, refined and elegant, but also give it ageing potential.

FACTS AND FIGURES

The designation Roero Rosso is reserved for red wines containing at least 95% Nebbiolo. Grapes from non-aromatic red varieties well-suited to being grown in the Piedmont region can also make up a maximum of 5% of the blend, either separately or combined. The designation Roero Bianco is reserved for white wines containing at least 95% Arneis. In addition, grapes from non-aromatic white varieties well-suited to being grown in Piedmont can also make up a maximum of 5% of the blend, either separately or combined. The Riserva designation is exclusively for white wines that have matured for 16 months and reds that have matured for 32 months. The Spumante wine type is for white wines only. As it currently stands (2020), 938 hectares are devoted to Roero DOCG Bianco and 295 hectares to Roero DOCG Rosso. By comparison, in 2014 these figures were 798 ha (Bianco) and 198 ha (Rosso). Of the annual production of around 7 million bottles, more than 60% is exported. The Consorzio di Tutela del Roero, founded in 2013, currently has 233 members (148 producers and 85 winemakers).



WE COULD BE THE BURGUNDY OF ITALY

Winemaker Francesco Monchiero is already in his third term as president of the Consorzio di Tutela del Roero, covering the region's 233 wineries. The consortium was founded under his leadership (2013) and a map was created with 135 MGAs (2017), or additional geographical designations to account for the features of every individual site within the larger area of origin.

ROERO'S 135 MGAS

The 135 MGAs (menzioni geografiche aggiuntive), additional geographical designations that came into force in 2017, were the result of eight years of work: in conjunction with winemakers, 135 vineyard sites were identified and recorded on a map, each with its own typical style and form of expression. Francesco Monchiero: 'Site mapping began in 2009. In every municipality, we formed committees to determine only the best locations, Roero's unique crus. We examined solely hilly locations that were already at least 50% planted with vines. 135 of these crus proved to be unique - and covered all 19 municipalities of the DOCG. Over the coming years, the MGA designation will become a key element of Roero wines, both white and red.' The full MGA map can be found at www.consorziodelroero.it/menzioni-geografiche-aggiuntive/

Francesco Monchiero, what makes the Roero wine region - the left bank of the Tanaro river - different to the other major appellations in Piedmont?

We have a unique area that also differs significantly from other well-known wine regions in Piedmont. First and foremost, we are geologically younger: whilst Langhe was created 9 to 12 million years ago, we only emerged from the primordial ocean 2 to 3 million years ago. This means that as well as marl, our soils also contain a significant amount of sand. This is unique in southern Piedmont and is responsible for the special, often mineral character of our wines, particularly Arneis and Nebbiolo. However, huge biodiversity means that Roero is a thriving home for not only grapes but also fruit and vegetables: strawberries, peaches and Roero asparagus are famous even beyond the region.

Arneis is the key word: this indigenous white grape is Roero's jack of all trades, able to make both fresh vintage wines and Riservas for laying down...

95% of the world's Arneis is grown by us in Roero. We offer it both an exceptional microclimate and perfectly suited soils. The sandy elements provide the grapes with a very particular form of expression.

Does Arneis also offer huge ageing potential?

Arneis has long demonstrated good potential for ageing. We therefore created Roero Arneis Riserva in 2017. This wine is matured for a minimum of 16 months before hitting the market. Experienced consumers are already appreciating this quality in a white wine, and I am certain that Arneis Riservas will attract even greater attention in the future. Although this grape variety has been here since the Middle Ages, we first discovered it around 30 years ago. Many of the vines are still young, and there are plenty of opportunities left to explore.

Roero is currently known more for its white wines, but red Nebbiolo also has great potential...

We are the number three DOCG in Piedmont for Nebbiolo (after Barolo and Barbaresco), but our Roero DOCG is very different to Nebbiolo from our neighbours. The sand in the soil means that Roero Rosso is shaped by primary aromas rather than maturation notes. On the palate, it is also elegant in the attack, with the sweet tannins preventing it from becoming aggressive. An increasing number of wineries are making Roero Rosso, and average quality levels are high: a Roero Rosso or a Riserva will be made using only the best grapes.

Is wine tourism also becoming increasingly important?

Yes, particularly given Roero's diversity which is being discovered by an increasing number of nature and wine enthusiasts: our vineyards, our villages and our rocche are unique, and we have exceptional wineries but also fantastic chefs, plus 105 facilities offering accommodation to suit any taste. 'Percorsi tra i Cru del Roero' is a new project in this vein. Thus far there have been four tours created under this title that can be completed on foot or by bicycle, with panorame stupende - impressive views - as part of the package. There is also a free app that guides you and also offers some information about Roero, its grapes and its wines. We want to make the world aware of Roero in all its glory - as a region for wine, nature and tourism. Roero could be the Burgundy of Italy.

What does the future look like?

Our goal is to present Roero as a whole with all of its many elements, and the consortium is working together to achieve this. Of course, the historic wineries played a major role in developments, but now the new, younger generation is at the helm, bringing with them a whole new self-image. They understand the uniqueness and beauty of our region.

ROERO AND ITS SUB-REGIONS

The Roero DOCG area of origin is made up of 19 municipalities: all of Canale, Corneliano d'Alba, Piobesi d'Alba and Vezza d'Alba, and parts of Baldissero d'Alba, Castagnito, Castellinaldo, Govone, Guarene, Magliano Alfieri, Montà, Montaldo Roero, Monteu Roero, Monticello d'Alba, Pocalaglia, Priocca, S. Vittoria d'Alba, S. Stefano Roero, and Sommariva Perno. The west has predominantly sandy soils whilst to the east there is sand and loam. One particular feature is the rocche sandstone formations running from north to south.

1 BALDISSERO D'ALBA (CN)

Careglio

2 CANALE (CN)

Bric Castelvej
Cascina Chicco
Deltetto 1953
Filippo Gallino
Malabaila
Malvirà
Monchiero Carbone
Pace
Marco Porello
Enrico Serafino
Valfaccenda - SoloRoero

3 CASTAGNITO (CN)

Battaglino Angelo

4 CASTELLINALDO D'ALBA (CN)

Marsaglia

5 CISTERNA D'ASTI (AT)

Pescaja

6 MONFORTE D'ALBA (CN)

Giacomo Fenocchio

7 MONTÀ (CN)

Nino Costa
Generaj
Pelassa
Taliano Michele

8 MONTEU ROERO (CN)

Cascina Lanzarotti
Angelo Negro

9 NEIVE (CN)

Francone
Paitin

10 PIOBESI D'ALBA (CN)

Tenuta Carretta

11 PRIocca (CN)

Benotti Rosavica

12 SANTO STEFANO ROERO (CN)

Cascina Fornace - SoloRoero
Nizza Silvano
Alberto Oggero - SoloRoero

13 VEZZA D'ALBA (CN)

Antica Cascina dei Conti di Roero
Fabrizio Battaglino
Demarie





CAREGLIO

Pierangelo Careglio began making one of the first Arneis wines in 1986. His son Andrea has since followed in his footsteps: 'Our intention is to make wine that best showcases the features of our region and grape varieties', he explains. The estate has grown from 3 to 10 hectares in size over the past 15 years and a new winery facility opened up a year ago. Arneis remains their focus.

www.cantinacareglio.it



Roero Arneis DOCG 2020

A selection of the best grapes from sandy and loamy soils, remaining on the lees for four months: inviting stone fruit and exotic fruit nose, crisp on the palate with lively acidity and character.

Roero DOCG 2017

The Nebbiolo grapes come from MGA Valmezzana and form the basis of a fruity, spicy, well-structured wine that impresses with its cherry aromas, beautiful spice and lingering finish.

**Andrea Careglio, owner
of Careglio wine estate**



**Carlo Deltetto (left), Cristina Deltetto
(centre), Claudia Deltetto (right)**

DELLETTO 1953

The winery was founded in the centre of Canale in 1953, and in 1977 the first Arneis was produced under Antonio Deltetto. Today, his children Carlo, Cristina and Claudia Deltetto also view aromas and acidity as being key elements of a good Roero Arneis, but also produce high-quality, long-lasting Rossi and elegant Spumanti. 25 hectares are currently under production, all cultivated to organic standards.

www.deltetto.com



Roero Arneis DOCG San Michele 2019

This classic Arneis vinified in steel from the San Michele MGA has been produced for more than 40 years: citrus and apple aromas, crisp in the attack with lively acidity and a mineral finish.

Roero DOCG Riserva Braja 2016

A selection of the vineyard's best grapes from an extremely well-balanced vintage: bewitching cherry nose with hints of leather and balsamic touches, powerful yet refined on the palate, polished and lingering.



Roero Arneis DOCG Vigna Bricco Novara 2020

Half of this wine is matured in steel, and half in acacia and oak: floral nose with sage and stone fruit aromas, beautifully smooth and well balanced on the palate with lively acidity, crisp and saline in the finish.

Roero DOCG Riserva Panera Alta 2016

Nebbiolo matured in small and large barrels after 14 days of maceration: a light ruby colour, a complex nose with raspberry and lilac aromas, pleasingly polished in style, elegant and lingering.



Cristiano Repellino,
co-owner and oenologist

BRIC CASTELVEJ

The Bric Castelvej story began in 1956 with founder Domenico Gallino, and now Mario and Cristiano Repellino run the 13-hectare estate in the hills near Canale. Cristiano and his father focus their attentions on allowing expression to a wide variety of terroirs, showcased in wines such as Vigna Bricco Novara (Arneis in sandy soils to the south-east) and Roero DOCG Riserva Panera Alta (Nebbiolo to the south-west).

www.briccastelvej.com



The young generation is ready: Federico and Stefano Faccenda, the sons of owners Marco and Enrico Faccenda.

CASCINA CHICCO

In 1949, Marco and Enrico Faccenda's grandfather bought this estate in Canale with a hectare of vineyards – now there are around 60 hectares of vines. Marco and Enrico Faccenda have been striving for high quality and modern winery technology since the 1990s. In addition, as Marco Faccenda explains, vines are only planted in locations that are ideal for vineyards – such as Valmaggioro MGA, the historic location where Cascina Chicco made its first wine.
www.cascinachicco.com



Roero Arneis DOCG Anterisio 2020

The estate's only Arneis from an elegant, well-balanced vintage: pear and apple aromas, juicy on the palate, beautifully smooth yet also very fresh right into the finish. Good with poultry dishes.

Roero DOCG Riserva Valmaggioro 2016

Long maceration and 18 months in small oak barrels has ensured balance: a nose on the plummy side with a touch of mocha, slender and even in the attack then full and polished right into the lingering finish.



Gianni and Lucia Gallino (right and centre) and grandson Lorenzo Lupia (left), the owners of Azienda Filippo Gallino.

FILIPPO GALLINO

In 1972, Filippo Gallino was one of the first to join the Club 3P and thus declare his belief in the future of Roero and contribute to the revival of Arneis. The estate is now run by his son Gianni, aided by grandson Lorenzo. Today, 14 hectares are sustainably cultivated, forming the basis for a range of traditional yet innovative wines – from Arneis 4 Luglio (which became a Riserva from 2020 onwards) to Roero Rosso Riserva Sorano.

www.filippogallino.com



Roero Arneis DOCG 4 Luglio 2018

A blend of various sites with sandy or loamy soils, left on fine lees for a year: intriguing nose of flowers, herbs and berries, harmonious development, and a lingering saline and mineral finish.

Roero DOCG Riserva Sorano 2015

Aromas of spice and preserved cherry, powerful tannins in the attack, perfectly integrated acidity, combining fruit and vanilla notes in the finish. An elegant style that would go well with autumnal game dishes.

MALABAILA

Castello di Canale has been owned by the Malabaila family since 1362. Until 2004, the estate's winery facilities were located in the castello itself. Now, the wine is made entirely in the Cascina Pradvaj winery. Lucrezia Carrega: 'Every wine is made differently based on its microclimate and soils. The result is terroir-driven wines.' The principle here: one vineyard, one wine.

www.malabaila.com



Roero Arneis DOCG Pradvaj 2019

The estate's flagship. The grapes grow in white sandstone soils and produce wines with pronounced acidity and fresh citrus fruit and apple notes, with minerality and a pleasantly fruity and spicy finish.

Roero DOCG Bric Volta 2017

Varietal Nebbiolo from sandy and marl soils. After 18 months, first in large oak vats and then in barrels, the wine is dominated by forest fruit and floral notes, with a mineral texture and pleasant tannins.



Valerio Falletti,
Lucrezia Carrega.



Estate president Nico Conta with
export manager Erika Abate

ENRICO SERAFINO

A family-run business since 1878 that still produces wine in the same Canale winery. Even the arrival of new owners the Krause Gentile family in 2015 did not change anything. Estate president Nico Conta: 'Roero is the focus: of our 60 hectares of vineyards, 12 hectares across three municipalities are Roero, which we grow to sustainable standards.'

www.enricoserafino.it



Roero Arneis DOCG Poggio di Caro 2020

The grapes for this selection come from sandy-clay soils: citrus and apple on the nose, classic on the palate with perceptible acidity, elegant, lingering and polished. A spirited interpretation of this elegant vintage.

Roero DOCG Oesio 2017

This varietal Nebbiolo from the MGA of the same name is matured for 18 months in large oak barrels: intense plum and cherry aromas with some floral touches, good balance between the tightly knit tannins and the acidity, and a fruity finish.



**Roero Arneis DOCG
S. S. Trinità 2019**

Coming from the sand-rich location of the same name, 320 to 350 metres above sea level: a tempting nose with fruity and floral aromas plus some delicate spice, very polished on the palate with lively acidity and a lingering finish.

**Roero DOCG Riserva Vigna
Trinità 2016**

From the vineyard of the same name, a natural amphitheatre near Canale: truffle, floral and red berry aromas, elegant and beautifully polished on the palate, lingering and elegant right into the finish. A great wine.



Francesco and
Giacomo Damonte

MALVIRÀ

The wine estate began making wine near Canale in the 1950s under the aegis of Giuseppe Damonte. The father's enthusiasm for wine-making was passed on to Giuseppe's sons Massimo and Roberto, who now run the 43-hectare estate with their wives and children. Roberto and Massimo Damonte interpret the multifaceted nature of their vineyards via three different red Roero Riserva wines.

www.malvira.com



Francesco and his wife Lucrezia Monchiero run the traditional Monchiero Carbone wine estate.

MONCHIERO CARBONE

Marco Monchiero and Lucia Carbone bought this winery at the heart of Canale in 1987 and began making wine there in 1990. Today, their son Francesco runs the family estate with its 35 hectares of vineyards. He is trying to do justice to the 'many souls of Roero' with his wines, whether the youthful Arneis or the long-lived Roero Riserva Printi, Bricco Genestreto (both Rosso) and Renesio Incisa (Bianco, currently on the 2017 vintage).

www.monchierocarbone.com



Roero Bianco DOCG Cecu d'la Biunda 2019

This Arneis, which has been made since 2004, remains on the lees for seven months: sage, exotic fruit and white peach aromas, full on the palate with lively acidity and a mineral finish. Excellent with food.

Roero DOCG Riserva Printi 2017

Captivating cherry and leather aromas with subtle oak touches, juicy on the palate with well-integrated, fine-grained tannins and supporting acidity, luscious and lingering. Very pleasing once again in this warm vintage.



Brothers Dino and Piero Negro

PACE

The Negro family has been making wine for four generations, and at Cascina Pace near Canale since 1930. Brothers Pietro and Dino Negro took over the estate in 1996 and now own 35 hectares, of which 26 are planted with vines: sandy soils provide elegance and clay ensures character. The multifaceted Roero Arneis DOCG Giuan da Pas 2011, which spent a year on the lees, offers real ageing potential.

www.pacevini.it



Roero Arneis DOCG 2020

Pronounced fruity and floral nose, smooth texture with lively, well-integrated acidity, reliable right into the finish. Excellent as an aperitif or served with antipasti, primi and fish secondi.

Roero DOCG Riserva 2016

This selection of the best Nebbiolo grapes undergoes 15 days of maceration and is matured in barrels for a year: intriguing fruit nose, powerful on the palate with fine-grained tannins, smooth and juicy in the finish.



The fifth generation to run the family wine estate: Marco Porello

MARCO PORELLO

To Marco Porello, the quality of his wines comes from the vineyard: he knows every plot, every soil formation and every microclimate of his 18 hectares in prime Roero locations like the back of his hand. The estate was founded in Canale in 1954 and Marco has been at the helm since 1994. The ageing potential of his wines – as demonstrated by a vertical tasting going back to the 1990s – is something that constantly surprises even him.

www.porellovini.it



Roero Arneis DOCG Camestri 2020

From rows of vines in Crocetta/ Vezza d'Alba, growing in pure sandy soils in a breezy location: floral blossom aromas with a delicate touch of fruit, compact and juicy, classic in style, hugely lingering and refined.

Roero DOCG Riserva San Michele 2016

'In a perfect vintage like 2016, the wine from this renowned MGA shows off its very best side', Marco Porello explains: wonderful cherry aromas, beautifully polished and smooth, characterful yet elegant.

Alberto Oggero (left),
Luca Faccenda (centre),
Enrico Cauda (right)



SOLO ROERO

The Solo Roero collaboration was created in 2013 by three young winemakers: Luca Faccenda of the Valfaccenda estate, Enrico Cauda of Cascina Fornace, and Alberto Oggero. This trio solely makes Roero DOCG, both Bianco and Rosso. 'We believe in this area's ability to make a fine Bianco and a fine Rosso', they all agree. They all have different styles, but share a love for quality and their native region.

www.soloroero.it



Alberto Oggero – Roero DOCG Bianco 2019

Macerated for six days, then left on indigenous lees until the spring in large oak and steel containers: intriguing nose, harmonious texture, lively acidity, combining character and elegance.

Valfaccenda – Roero DOCG Bianco 2019

This selection of the best grapes from three vineyards is made without added sulphites and not bottled until June: exotic fruit aromas, elegant in the attack with a beautiful structure, easy-drinking and complex in the finish.

Cascina Fornace – Roero DOCG Bianco Desaja 2016

Macerated for three days, some in oak: golden yellow with apricot and dried fruit aromas, good structure, invigorating acidity, and a bewitching finish of sage and dried fruit notes.

Alberto Oggero – Roero DOCG Rosso 2018

The grapes come from a 30-year-old vineyard, and the wine is macerated for 25 days then matured in large used barrels for a year: cherry and red berry nose, polished on the palate with a lingering, fruity finish.

Valfaccenda – Roero DOCG Valmaggione 2017

The Nebbiolo grapes come from vineyard planted between 1967 and 2008, and the wine is matured in oak for 12 months: bewitching raspberry and floral notes, full-bodied on the palate, well balanced and lingering.

Cascina Fornace – Roero DOCG Rosso Valdovato 2014

Macerated for 15 days then matured in oak for a year: intriguing red berry and herb aromas, well balanced on the palate with refined elegance and lively acidity that invigorates right into the finish.

BATTAGLINO ANGELO

Angelo – nicknamed Piculin, or ‘the little one’ – founded this family wine estate in Castagnito, and the pQlin brand still owes its name to this ancestor. After Angelo, the estate was run by his descendants Michelina, Eleuterio, and now Margherita. There are now five hectares of vines. The estate makes the entire spectrum of Roero, from fresh Arneis to mature Roero Rosso, in keeping with Angelo’s motto: Il terreno fa l’uva.

www.pqlin.it



Roero Arneis DOCG pQlin 2020

Wine matured in steel with a complex apple nose, beautiful acidity, compact and well balanced on the palate with a lingering fruity finish. Can be enjoyed as an aperitif or also with primi.

Roero DOCG pQlin 2016

The clay soils provide structure to this Nebbiolo, matured in small oak barrels for 18 months: accommodating cherry nose with vanilla aromas, smooth texture with lively acidity, and stone fruit notes in the finish.



Margherita Battaglino

Passionate producers: daughter Monica (left) with mother Marina.



MARSAGLIA

The Marsaglia family has been growing traditional south Piedmont varieties (such as Arneis, which has been used to make wine since 1982) for six generations, and thus sets great store by the typical character of the vineyards of Castellinaldo d’Alba, one of the strongholds of Roero winemaking. 16 hectares of vineyards are cultivated, and as well as maturing the wines in oak, Marsaglia also uses acacia wood, terracotta and steel.

www.cantinamarsaglia.it



Roero Arneis DOCG Serramiana 2020

Fermented at low temperatures from a selection of the estate’s best Arneis grapes: fresh apple and citrus notes dominate on the nose, well-integrated acidity, juicy and lingering..

Roero DOCG Brich d’America 2016

A Roero DOCG from a single vineyard with sandy soils near Canale: captivating plum and chocolate nose, good balance between tannins and acidity, offering polish and ageing potential.



Roero Arneis DOCG 2020

The grapes for this Roero Arneis come from chalk and clay soils near Canale: tempting nose of pome fruit, citrus fruit and flowers, polished on the palate, subtly saline with invigorating acidity.



A particular fan of the Arneis grape: Giuseppe Guido

PESCAJA

For more than twenty years, Giuseppe 'Beppe' Guido at his wine estate in Cisterna d'Asti has focused on fantastic indigenous offerings. The complex white variety Arneis is particularly important to Beppe Guido: 'It is our flagship, and we work on it constantly', he explains, using it to make various different wines. The estate's 30 hectares of vineyards are spread across the DOCG zones of Roero and Terre Alfieri.

www.pescaja.com

PELASSA

The vineyards of the estate founded by Mario Pelassa in 1960 stand in the MGAs of Sterlotti (12 ha) and Tucci (3 ha) in the municipality of Montà to the north of Roero. In the San Vito site where the Arneis is grown, the soils are sandy with stone and rock, and are rich in minerals. 'This forms the basis for a very special, hugely mineral white wine', explains Daniele Pelassa, who runs the estate together with her brother Davide.

www.pelassa.com



Roero Arneis DOCG San Vito 2020

Some of the wine is fermented in steel, and a small amount in amphoras: floral and green apple aromas with some tropical fruit, well-balanced texture, lively acidity, elegant with a saline and mineral finish.

Roero DOCG Riserva Antaniolo 2017

From a 15-year-old vineyard in Sterlotti MGA with sandy and rocky soils: red fruit and orange zest aromas, well balanced on the palate, combining structure with finesse, polish with elegance.



Daniele Pelassa
with niece Greta



Fifth generation: Claudio Fenocchio

GIACOMO FENOCCHIO

Five generations of the Fenocchio have worked at this wine estate and made wine under the Bussia, Cannubi, Castellero and Villero MGAs (among others) within the Barolo region. However, Claudio Fenocchio also planted his first half a hectare of vines in Monteu Roero in 2010. He now owns two hectares in Roero, soon to become four. Claudio Fenocchio: 'Roero is ideal for its finely chiselled, mineral and elegant wines.'

www.giacomofenocchio.com



Roero Arneis DOCG 2019

After fermentation, the wine is left in fine lees: the result is a spicy and fruity nose with hay aromas plus a touch of menthol, then on the palate the wine is fresh and juicy, polished and smooth.



Roero Arneis DOCG Sarun 2019

Roero Arneis Sarun is a selection of the best Arneis grapes: offering up citrus and apple aromas, this is beautifully elegant, polished and lingering; crisp and lively on the palate with a fruity, complex finish.

Roero DOCG Gepin 2016

This wine is matured in large oak barrels, barriques and tonneaux: a classic Roero with cherry, balsamic and menthol notes, beautifully polished, elegant and lingering, with perfect balance between acidity and tannins.



Alessandro Costa

NINO COSTA

Alessandro Costa first began making his own wine 15 years ago: his vineyards are in Montà, Canale and Santo Stefano, use integrated pest management, and also largely avoid additional sulphites. The wines from sandy soils such as those that dominate in Montà are lighter, whilst those from clay soils are more structured. This enables Alessandro to play with different terroirs in his wines.

www.ninocostawines.it



Giuseppe Viglione,
Silvia Casetta.

GENERAJ

For more than 20 years, Giuseppe Viglione has been running this winery in Montà with great flair for tradition and goût de terroir. Twelve of the total of 18 hectares he owns are planted with vines. The soils (in Tucci MGA among others) are dominated by red sand and clay, and are at around 350 metres above sea level. 'I look for the various nuances of the terroir in a wine', Giuseppe says. He makes 13 wines, primarily Arneis and Nebbiolo.

www.generaj.it



Roero Arneis DOCG Riserva Quindicilune 2018

This wine has been produced since 2002, and is matured for 15 months: apple and pear aromas, crisp acidity that charms right from the start, and a well-balanced finish dominated by floral and almond notes.

Roero DOCG Riserva Bric Aût 2015

Made from 40-year-old vines in Tucci and matured in small and large barrels for 27 months: tempting cherry and chocolate aromas with delicate spice, robust in the attack with powerful tannins and a juicy, lingering finish.



Ezio Taliano

TALIANO MICHELE

The Taliano family has been growing vines since the 1930s and now cultivates 15 hectares, five of which are in the Barbaresco area. Ezio Taliano worked as an oenologist at other wineries until 2002, when he joined his brother Alberto at the helm of the family estate in Montà. The next generation is now in the starting blocks in the shape of his niece. The estate's renowned MGA sites include Serni and Bric Bossora.

www.talianomichele.com



Roero Arneis DOCG Serni 2020

Classic Arneis from a well-balanced vintage: apple and pear on the nose, scores high with its crisp acidity and freshness, elegant and well-balanced, pleasingly complex and refined.

Roero DOCG Riserva Ròche dra Bossora 2017

A wine from Bric Bossora MGA, which stands between two rocche, Roero's characteristic sandstone formations: spicy cherry nose, robust structure, nicely lingering. Refined yet characterful.



Giovanni Negro

ANGELO NEGRO

The Negro family has been making wines from indigenous grape varieties in Roero and Langhe since 1670. The two hectares of vineyards that Angelo Negro began with in the early 20th century have now become more than 60, including some of the most famous Roero sites with Cascina Perdaudin in Monteu Roero and Cascina San Vittore in Canale. Today, the estate is run by Giovanni Negro with his children Angelo, Gabriele, Emanuela and Giuseppe.

www.angelonegro.it



Roero Arneis DOCG Sette Anni 2014

This wine from a 40-year-old vineyard is matured on the lees for six months and in bottle for seven years: tempting nose of exotic fruit, hugely complex on the palate, corpulent and lingering.

Roero DOCG Riserva Sudisfà 2016

A selection of the estate's best grapes, a cru of crus, as Giovanni Negro explains: berry, floral and also spicy aromas dominate on the nose, precise style with polished tannins, elegant yet full.

CASCINA LANZAROTTI

Until 2000, this Monforte Roero estate founded in 1883 was one of the classic mixed farms, but after this the Ferrero family began focusing on winemaking and the estate now has 10 hectares of vines to call its own. Back in the early 1980s they began planting Arneis, which Carlo and Vittorio Ferrero consider to be one of the great Piedmont grape varieties. This grape has also been used to make a Metodo Classico DOCG called SOELI' since 2013.

www.cascinalanzarotti.it



Roero Arneis DOCG Riserva Sant'Anna 2019

Fresh stone fruit and floral aromas with hints of Mediterranean macchia, fresh and crisp on the palate with invigorating acidity and a mineral, saline finish. Best enjoyed with pasta and mushrooms or white meat.

Roero DOCG Riserva Carlinot 2017

This Roero from Srù MGA is dedicated to his grandfather, and matured in large oak barrels and barriques for a year: cherry and raspberry aromas with powerful, robust tannins, well balanced and lingering on the palate.



Carlo Ferrero



Fabrizio Francone

FRANCONE

The Francone winery in Neive has been in the same family for five generations. However, Fabrizio Francone explains that Arneis is the flagship white variety for this estate, founded in 1939: Francone began vinifying grapes from Roero vineyards in Castagnito in 2000, then added Priocca in 2009 and another vineyard in 2019 – a total of around three hectares are now cultivated by contract winegrowers who have been working with the family for many years.

www.francone vini.com



Roero Arneis DOCG Magia 2020

A fresh version of Arneis, the grapes for which undergo maceration for around four hours: thyme, sage, apple and citrus aromas on the nose, well balanced and rounded on the palate with a fruity, spicy finish.

BENOTTI ROSAVICA

This estate, founded in 1955, is now a classic mixed farm with peaches, hazelnuts and grapes, run by Rosavica Benotti and his sons. The two hectares of vineyards are split into eight plots, and in Priocca alone, seven small sites with sand and marl soils form the basis of production. Roero DOCG comes from a plot bordering Canale in a south-southwest location with sandy-clay soils.

info@benottirosavica.it



Roero DOCG Rosso 2016

This Roero is macerated in steel and cement for 40 days and then spends a year maturing in used barriques: compact forest fruit nose, well balanced on the palate with fine-grained tannins and a fruity, spicy finish.



Silvano Pasquero Elia

PAITIN

This renowned Barbaresco winery in Neive owned a farm in Vezza d'Alba as far back as 1928. Giovanni, Silvano and Luca Pasquero Elia still cultivate their top white wine in Roero: two hectares of Arneis vines are planted at the Vigneto Elisa vineyard in Priocca, named after their grandmother. 'With both Arneis and Nebbiolo, we are increasingly looking for tradition', as Silvano Pasquero Elia explains the estate's philosophy.

www.paitin.it



Roero DOCG Arneis Elisa 2019

This Arneis spends nearly half a year on the lees, and is aromatic and delicately spicy on the nose and polished on the palate, with accentuated acidity and an elegant, fresh finish. Good with antipasti, fish or white meat.



Ermanno Cordero



Roero Arneis DOCG Cayega 2020

With 23 hectares of vineyards to provides its grapes, this is the estate's flagship wine: floral and apricot nose, pleasingly timeless style with well-integrated acidity, fruity and fresh.

Roero DOCG Riserva Bric Paradiso 2015

Bric Paradiso is a plateau with sand, clay and gypsum that adds complexity and minerality to the wine: spicy and fruity nose, full-bodied on the palate with a multifaceted finish of ripe forest fruit and spice.



Giovanni Minetti

TENUTA CARRETTA

Tenuta Carretta is one of the Piedmont wine estates most steeped in history: wine was being made in Piobesi d'Alba as far back as 1467. The vineyards stand in a wide range of Roero and Langhe areas, with 40 continuous hectares stretching around the winery in Piobesi d'Alba. Arneis, Nebbiolo, Barbera and Favorita are grown here. 'The whole spectrum of Piedmont', as estate director Giovanni Minetti explains.

www.tenutacarretta.it

NIZZA SILVANO

This estate, founded in the hills of Santo Stefano by father Sandro and uncle Alfredo in 1957, has been run by Silvano Nizza since 2000. Today, eight hectares in the Mombeltrame MGA (among others) are planted with Arneis, Nebbiolo and Barbera, used to make twelve different wines – all to Silvano Nizza's exacting quality requirements. Hence also the estate's motto: 'La Qualità è una scelta – quality is a choice'.

www.nizzasilvano.it



Roero Arneis DOCG 2020

Classic vinification in steel: captivating floral and sage nose, mineral texture, smooth development, fruity and easy-drinking. Good with risotti and pasta with meat.

Roero DOCG Riserva Cà Boscarone 2015

From the hillsides around the winery, matured in small oak barrels for 36 months: bewitching fruit nose with delicate spice, harmonious in the attack, powerful and youthful on the palate with a spicy berry finish.



Silvano Nizza



Luigi Roagna

ANTICA CASCI- NA DEI CONTI DI ROERO

Antica Cascina dei Conti di Roero in Vezza d'Alba has been making wine since 1950. Today, Daniela Olivero and her husband Luigi are responsible for thirteen hectares. 'Our philosophy can be summed up in a single word: authenticity', Luigi explains. The grapes are selected from the various terroirs on this expansive estate. Only traditional Piedmont grape varieties are produced.

www.anticacascinacontidiroero.it



Roero Arneis DOCG Riserva Sru 2018

This Riserva has been made for the past two years from the MGA of the same name, with its sandy soils: complex fruity and floral nose accentuated by lively acidity on the palate, and a lingering finish.

Roero DOCG Riserva Vigna Sant' Anna 2016

From a hectare of vines 350 metres above sea level: ripe stone fruit, spice and violet aromas on the nose, compact texture with polished tannins and a lingering fruity finish.

FABRIZIO BATTAGLINO

The Battaglino family has been cultivating its Roero vineyards – now covering five hectares – for three generations. ‘Each vineyard has its own personality’, Fabrizio Battaglino explains. The family is therefore also hugely committed to the concept of Roero MGAs. The Nebbiolo grapes for the Roero Rosso stand on the Colla hillside near Vezza d’Alba, and soon there will also be a white Bastia Riserva that will undergo a long period of maceration on the skins. www.battaglino.com



Roero Arneis DOCG Bastia 2019

From a vineyard near Vezza d’Alba at around 350 metres above sea level: green apple and floral aromas, full-bodied on the palate with good acidity and a saline, mineral finish. Good with fish antipasti and poultry.

Roero DOCG Riserva Colla 2016

Coming from the site of the same name 320 metres above sea level, this wine is matured in new oak: cherry, leather and tobacco nose, juicy on the palate with perceptible acidity and well-integrated tannins, powerful right into the finish.



Fabrizio Battaglino



Paolo Demarie

DEMARIE

The 25-hectare estate owned by the Demarie family has held organic certification since the 2020 vintage: the vineyards are in Vezza, Castagnito and Guarene, mostly at around 350 metres above sea level in the traditional Roero soils with lots of shell limestone. Arneis white wines are a speciality: the range also includes an orange wine made from Arneis and an Arneis Spumante DOCG. This winery in Vezza d’Alba is now run by Aldo Demarie.

www.demarie.com



Roero Arneis DOCG 2020

After vinification in steel vats, the wine remains on the lees until at least February: a nose shaped by fresh fruit and elderflower aromas, smooth on the palate, combining polish with elegance.

Roero DOCG Riserva 2017

This selection of Nebbiolo grapes spends 18 months in oak. The result offers up black cherry, herb and menthol aromas, then is well balanced on the palate with fine-grained tannins; elegant.

DINNER IN ROERO

Roero's gastronomic tradition has links to traditional southern Piedmont cuisine, which is based on beef (in particular from the Fassona breed), primi using fresh pasta, and wonderful forest delicacies such as mushrooms and truffles. One particular feature is the original local fruit and vegetables, such as Canale peaches and Madernassa pears. We demonstrate what Roero chefs can do with these unique local ingredients via five dishes, which also go perfectly with Roero DOCG Bianco and Rosso.



Andrea Sperone Trattoria Belvedere
Roero/Monteuro

UOVO IN COCOTTE CON TARTUFO

EGG EN COCOTTE WITH TRUFFLE

A typically autumnal dish. This originated in France and then spread to nearby Piedmont and the rest of the world.

INGREDIENTS: 1 egg, 85g cream, 10g grated Parmigiano Reggiano DOP, 1 slice of brioche, salt, pepper

INSTRUCTIONS: Preheat the oven to 180°C; separate the egg white from the yolk and mix it in a blender with the cream, Parmigiano Reggiano DOP, salt and pepper. Pour the mixture into the cocotte dish (which should be suitable for oven use) and place the yolk in the middle. Bake in the oven for 7 to 8 minutes until the top is golden brown (the yolk must be soft); grate the truffle over the hot egg to enhance its aromas, and serve in a pan with lightly toasted brioche.

WINE PAIRING: A young, fresh Roero DOCG Bianco, not matured for too long, would go wonderfully with the combination of egg and truffle.

Valentina Milani Tre Galine/Canale

CAPUNET CROCCANTE CRISPY CAPONET

This typical winter dish is cooked in the oven or in a pan. We are preparing it with roasted ham from Canale (matured in Arneis) and Bra DOP, a soft cow's milk cheese.

INGREDIENTS (MAKES 6 CAPONETS): Savoy cabbage, six thin slices of roasted Canale ham, 200g lightly seasoned Bra PDO, breadcrumbs, eggs for breadcrumb coating

INSTRUCTIONS: Wash the savoy cabbage leaves, blanch for two minutes, and put on a cloth to cool. Once cooled, place a slice of ham and a strip of Bra DOP on the cabbage leaf and roll it up. Beat the eggs for the breadcrumb coating, dip the caponets in the egg and then the breadcrumbs, and fry for five minutes in hot olive oil. Make a pea and basil emulsion and serve the caponet on it.

WINE PAIRING: This dish would go perfectly with a Roero DOCG Bianco, the flavour, acidity and bollicine of which contrasts well with the caponet.



Angelo Valsania Marcellin/Montà

TAJARIN AL DOPPIO POMODORO TAJARIN WITH TO- MATOES TWO WAYS

A classic of Piedmont cuisine, this typical pasta dish has been reinterpreted by Angelo Valsania with an extra portion of tomatoes.

INGREDIENTS: Half a kilo of tajarin pasta, 400g Datterini tomatoes, 100g mascarpone, a beef tomato, a clove of garlic, 7 green basil leaves, Parmigiano Reggiano DOP, 3g isinglass, butter, salt, pepper

INSTRUCTIONS: Mix the Datterini tomatoes with half a clove of garlic, 4-5 green basil leaves and a pinch of salt. Blanch the tomato in salted boiling water, cool in water and ice, peel, cut into quarters and julienne. Spread the Datterini tomatoes over a baking tray to make a cream and bake in the oven at 180°C for 20 minutes. To make the mousse, use 100g creamed tomatoes, 100g mascarpone, salt, pepper and 3g isinglass. Heat the gelatine with the creamed tomatoes, chill, and prepare a round disc 4cm wide and 1cm thick. For the wafers, spread some grated Parmigiano Reggiano DOP over a sheet of baking paper using a cookie cutter and microwave until you achieve a crisp wafer. Cook the tajarin in salted water for a few minutes. At the same time, heat some local extra virgin olive oil with garlic and add the beef tomato julienne. Drain well, add to the pan and coat with the sauce, and add a small piece of butter and a julienne of some basil leaves. Roll up the tajarin, place on the plate and sprinkle over the tomato powder. Place the tomato mousse on a parmesan crisp in another bowl and finish with another parmesan waffle.

WINE PAIRING: This complex, rich dish would go well with a white wine that is similarly substantial but not too impetuous: a mature Roero DOCG Riserva Bianco, well rounded yet fruity.



Bruno Forno Cantina dei Cacciatori/Monteu Roero

CONIGLIO GRIGIO DI CARMAGNOLA CON FUNGHI PORCINI

CARMAGNOLA GREY RABBIT WITH PORCINI MUSHROOMS

The Carmagnola is one of the few remaining Piedmont rabbit breeds, and is reared entirely on grass and natural feed. The meat of this breed, raised in Pralormo right next to Roero, is refined, delicate and hearty.

INGREDIENTS: A chopped rabbit, a medium onion, a carrot, a stick of celery, a sprig of rosemary, 6 finely chopped sage leaves, a glass of Roero DOCG Bianco, a handful of dried mushrooms, salt, extra virgin olive oil, 2 or 3 ounces of porcini mushrooms to taste.

INSTRUCTIONS: Wash the meat well, chop the vegetables and sauté in extra virgin olive oil, dust the rabbit in flour and fry in the pan, add salt, and deglaze with a glass of Roero DOCG Bianco. Add a ladleful of hot stock and a handful of chopped dried mushrooms. Bring to the boil. Separately fry 2 or 3g of porcini mushrooms with a clove of garlic (which you should then remove). Add to the cooked rabbit, sprinkle with chopped parsley and serve.

WINE PAIRING: The meat of this rabbit breed is particularly strong and firm, and the aromatic porcini mushrooms also require contrast: a Roero DOCG Rosso that is not overly mature would therefore be ideal.



Enrico Grasso Osteria Di Vin Roero/Vezza d'Alba

GUANCIA DI VITELLO BRASATO AL VINO ROSSO

VEAL CHEEKS IN RED WINE

Fassona beef – marinated in red wine and enhanced with herb aromas.

INGREDIENTS (SERVES 4): 2 veal cheeks, 2 carrots, 2 sticks of celery, 1 onion, 5/6 cloves of garlic, rosemary, thyme, 2 bay leaves, salt, 1.5 litres Roero DOCG Rosso.

INSTRUCTIONS: Trim the excess fat from the veal cheeks then marinate in the wine for a few hours. Then cook over a low heat, ensuring that the meat is entirely covered by the liquid. Halfway through the cooking process, add the salt and the aromatic herbs. Leave to cook for at least 3-4 hours until the meat is very soft. Cut into good-sized pieces with lots of the strained cooking juices, and serve hot with baked potatoes, mashed potatoes or carrots.

WINE PAIRING: This dish, with its varied elements and enticing aromas, would go well with a Roero DOCG Riserva Rosso boasting well-integrated tannins.



ROERO FOR EXPLORERS



It does not always have to be wine, but a visit to Roero's wineries and vineyards combines very well with natural and cultural experiences. In the various parts of this small yet perfectly formed region, you can go on a voyage of discovery (supported by an app and GPS) and venture into the rocche ravines, the magnificent castle halls, or the vineyards.

THE ROCCHES DEL ROERO ECO MUSEUM

The rocche are a spectacular, labyrinthine ridge of gorges, walls, towers and dunes stretching for more than 30 km across eight villages from Pocapaglia to Cisterna d'Asti, the result of unusual erosion of the Tanaro during the Ice Age. The rocche ecosystem is very sensitive, and various microclimates exist alongside each other at an altitude of a few hundred metres. The pines and oaks typical of dry vegetation grow towards the top of hills, whilst the soils in the gorges are damp with standing water and create lush habitats. The rocche also have sandy soils that were once the seabed, and are rich in fossils. The Rocche del Roero eco museum has created a network of themed tours, nature trails where you can explore the beauty and particular features of the area. The paths are marked, and en route there are information panels that will help visitors find out more about the different elements of Roero's identity (beekeeping, centuries-old chestnut trees, popular games, fossils, etc.). GPS tracks can be downloaded for free from the eco museum website.

www.ecomuseodellerocche.it

WINE TOURS OF ROERO'S CRUS

A collaboration between Consorzio di Tutela del Roero and the Ecomuseo delle Rocche del Roero resulted in the Wine Tours, a way of discovering Roero's crus – its most prestigious vineyards – by bicycle or on foot. Visitors can wander through vineyards and farms on four panoramic routes, designed as circular paths that always lead you back to where you started. These routes are therefore ideal for trekkers, mountain biking fans and e-bike enthusiasts. The wine tours of Roero's crus are also some of the first of their kind in Italy, offering visitors an interactive guided experience via the free izi.TRAVEL app. Visitors who download the app to their smartphone can explore curiosities and anecdotes about Roero's history. The integrated GPS function shows you your selected route without the need for headphones. For more information and details of the routes:

www.consorziodelroero.it/i-winetour-tra-i-cru-del-roero/

ROERO DAYS

The Roero Days were created to boost awareness of the Roero DOCG area of origin on a national and international level. During the Roero Days, every year in March and April a different city holds two days of tasting workshops where enthusiasts can discover the qualities that make Roero DOCG famous. Francesco Monchiero: 'The Roero Days enable consumers to explore the world of Roero via tastings and conversations with winemakers, and pros, sommeliers and journalists to taste the new vintages under professional conditions.'

info@consorziodelroero.it
www.consorziodelroero.it

LEGAL NOTICE

The VINUM extra issue 'Roero 2021' is a special supplement from VINUM, magazine for wine culture, ISSN 1663-2567. Published July 2021, in cooperation with Consorzio di Tutela del Roero.

EDITOR

Roland Köhler

PUBLISHER / PUBLISHING HOUSE

Intervinum AG, Thurgauerstr. 66, CH-8050 Zürich
Tel. +41 (0)44 268 52 40,
Fax +41 (0)44 268 52 65
info@vinum.ch, www.vinum.eu
Nicola Montemarano,
publishing management
Michèle Meissner, reader marketing
Miriam Schönenberger, event marketing
Raffaella Köhler, publisher marketing
Eva Pensele, Linus Bauer, online marketing

EDITORIAL STAFF

VINUM editorial board, PO Box 5961, CH-8050 Zurich
Tel. +41 (0)44 268 52 60,
Fax +41 (0)44 268 52 65
redaktion@vinum.ch

Christian Eder, responsible editor
Inès C. De Boel, managing editor

DESIGN AND PRODUCTION

Graphic design and layout: Jota Ziogas and Philippe Réart
Cover picture: Consorzio di Tutela del Roero
Photos: Sabine Jackson
Editing: Anne Fries, D-Düsseldorf
Translation: Hancock Hutton, Bordeaux
Production/sales management:
Agentur Graf, CH-9001 St. Gallen
produktion@vinum.info

READER SERVICE

Switzerland:
AVD Goldach AG, Sulzstr. 10-12, 9403 Goldach, Tel. +41 (0)71 844 91 53,
Fax +41 (0)71 844 93 45,
leserservice@vinum.ch

Germany:
Vinum, Postfach 729, 77649 Offenburg
Tel. +49 (0)781 639 4530,
Fax +49 (0)781 639 4618
vinum@burdadirect.de,
www.vinum.de/abo

All copyright and publishing rights for this publication, in whole or in part, are reserved. Any use or exploitation of this, such as reprinting, duplication, microfilming, storage or use on optical or electronic data carriers, requires written permission from the publisher. All contents have been carefully checked. However, the authors, editors and publishers accept no responsibility for its accuracy.



The Consorzio di Tutela Roero
has been safeguarding, promoting and enhancing
the denomination Roero DOCG since 2014.



**CONSORZIO
TUTELA
ROERO**

Piazza San Bernardino 8
12043 Canale (Cn)
Tel. (+39) 345 0121788
info@consorziodelroero.it



www.consorziodelroero.it



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