

THE SOURCE

ALBERTO OGGERO

PIEDMONT



2024 ROERO BIANCO, ARNEIS

PRODUCER OVERVIEW

With the calcareous Roero sands plastered onto its sharply pointed hillsides that crest like swells at Portugal's Nazaré, it's almost unimaginable that vines could last more than a single season bolted into such a vertigo-inducing relief. Even more unimaginable is how people could work some of these cliff-like sites without gear to root them to the slope, let alone consider a tractor. And yet, it's in the sands of Santo Stefano Roero where Alberto Oggero continues his grandfather's work. In the range, aside from Nebbiolo, is classically styled Arneis and a fuller flavored version made like a red wine. In Roero, Nebbiolo naturally sheds weight, but under Alberto's soft touch they shine differently than his Roerini neighbors and even brighter than the most celebrated kin across the Tanaro River—imagine the most elegant Verduno wines, and then reimagine them to be even more lifted, elegant and pure.

VINEYARD DETAILS

Arneis is drawn from two vineyard parcels: 80% from a south-facing site and 20% from a southeast-facing site, with an average vine age of 20 years, planted on extremely steep, sandy calcareous hillsides at 280 meters of altitude.

CELLAR NOTES

The south-facing parcel is destemmed and gently pressed, while the southeast-facing parcel is destemmed and lightly crushed before fermentation. Fermentation takes place in stainless steel with each parcel vinified separately. The wines are then aged separately in concrete on fine lees through the winter without racking or bâtonnage. In the spring, they are racked, blended, and bottled. A light filtration is carried out prior to bottling, with no fining.

