

# THE SOURCE

## ALBERTO OGGERO

### PIEDMONT



## 2023 ROERO NEBBIOLO, "ANIME"

### 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

Roero "Anime" is harvested from 100-year-old Nebbiolo vines (2026) planted on a southwest exposure on extremely steep calcareous sandy and clay soils at 320 meters of altitude.

### CELLAR NOTES

Anime is softly destemmed using an Oscillys destemmer and fermented with daily pump-overs, followed by continued maceration under submerged cap at the end of fermentation. It is then aged for 12 months in large oak casks and tonneaux, followed by 6 months in concrete, and is bottled without fining or filtration.

