

THE SOURCE ALBERTO OGGERO PIEDMONT



2024 VINO ROSSO, "SANDRO"

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

Named after his grandfather, Nebbiolo "Sandro" is harvested from 25-year-old vines (2026) planted on a southern exposure on extremely steep calcareous sandy hillsides at 280 meters of altitude.

CELLAR NOTES

Sandro is fully destemmed using an Oscillys destemmer. Fermentation takes place in concrete with submerged cap maceration and no pump-overs or forced extractions. The wine remains in concrete throughout the winter without racking. It is racked in the spring and bottled without filtration or fining.

