



Cascina Val del Prete Roero "Vigna Di Lino"

Appellation: Roero DOCG

Type: Red, dry

Varietal: 100% Nebbiolo

Certified Organic

Tasting Notes

Color: Ruby red color with garnet hues.

Bouquet: Dried cherries, spices, and pepper. Firm, elegant and ethereal.

Taste: Blackberries, mushrooms and roses with elegant tannins.

Serving Temperature: 16-18° C (60-64° F)

Food Pairing

Roast lamb, game, such as hare, deer and dry cheeses.

Vineyard Notes

Production Zone: Roero, Cuneo.

Vineyard: The Vigna di Lino vineyard extends for about 3 acres on the left bank of the Tanaro river. The vineyard is bio-dynamically fertilized.

Soil: Mainly calcareous with 30% sandy soil.

Elevation: 280 meters (920 feet) a.s.l.

Exposure: East.

Vine age: 40+ years old.

Density: 4,500 vines per hectare.

Training System: Espalier.

Pruning: Guyot.

Winemaking Notes

Harvest: Middle of October, by hand.

Vinification: A 30-day maceration on skins in stainless steel tanks. Racking into oak barrels where the malolactic fermentation takes place.

Aging: 16-months in used barrique and 6 months in bottle.



Val del Prete (Valley of the Priest) is thought to have come by its name when around 1850, the Abbot Felice de Grèsy was forced to reside here in exile. In 1977, the property was purchased by Bartolomeo Roagna of Priocca d'Alba who then planted the first vineyards of Barbera and Nebbiolo in the amphitheater around the farmhouse and sold grapes and bulk wine. In 1995 Bartolomeo's son Mario, supported by his wife Maria Carla, took over the reins of the farm. He decided to move exclusively to viticulture and the production of quality wines. He also chose to move to natural agriculture and to bottle his own wines. Since 2013, the current 10 hectares of vineyards cultivated in Arneis, Barbera and Nebbiolo are certified organic. In 2010, Mario and Maria Carla's son, Giovanni started managing the family business, bringing youth and new enthusiasm into the process. Mario is still quite involved.