



## Cascina Val del Prete

### Roero Riserva

**Appellation:** Roero Riserva D.O.C.G.

**Type:** Red, dry

**Varietal:** 100% Nebbiolo

**Certified Organic. Biodynamic**

Roero D.O.C.G. red wine must be 100% Nebbiolo and grown and produced within the delimited area of Roero. Roero Riserva must be aged at least 32 months total, with a minimum of six months spent in wood.

#### Tasting Notes

**Color:** Ruby to garnet edges – with age it gains rim variation typical of Nebbiolo

**Bouquet:** Sweet cherries, kirsch, chocolate and cloves with light notes of lavender, sage, and smoke.

**Palate:** The nose is confirmed on the palate with a richly fruited attack overlaying a satiny texture with generous ripe tannins and a creamy finish.

**Alcohol:** 14%

**Serving Temperature:** Chilled 16/18° C (60°/64° F)

#### Food Pairing

Slow roasted pork or beef, meat sugo, cured meats, roasted poultry, roasted root vegetables, pasta mixed with vegetables and olive oil, spicy Asian cuisine, spicy vegetable Thai dishes, feta or goat cheese, Parmigiano Reggiano.

#### Vineyard Notes

**Production Zone:** Roero, Cuneo.

**Vineyard:** The vineyard extends for about three acres on the left bank of the Tanaro river. The vineyard is bio-dynamically fertilized.

**Soil:** Sandy-clayey with alkaline pH.

**Elevation:** 250 meters (820 feet) a.s.l.

**Exposure:** South-southeast.

**Vine age:** 30+ years old.

**Density:** 5,000 vines per hectare.

**Training System:** Espalier.

**Pruning:** Guyot.

#### Winemaking Notes

**Harvest:** Mid-October by hand.

**Vinification:** Fermentative maceration on the skins for 25-30 days, followed by malolactic fermentation.

**Aging:** 24 months in 2-3 passage barriques, 12 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.