



VINITY
WINE COMPANY

Cascina Val del Prete

Nebbiolo d'Alba

Overview

- Nebbiolo is Piedmont's most demanding grape, and in the Roero's sandy, calcareous soils it trades some of Barolo's brawn for perfume and lift. Cascina Val Del Prete's grows at 250 meters above Priocca, on clay and calcareous soil threaded with sand, farmed organically by the Roagna family and picked by hand in October. Four weeks on the skins, then a year in large Slavonian oak casks — big enough to soften the tannins without ever tasting of wood. Expect rose petal and red cherry, dried herbs and a whisper of tar, with the fine-grained grip and bright acidity that make Nebbiolo a wine for the table

Appellation: Nebbiolo d'Alba DOC

Type: Red, dry

Varietal: 100% Nebbiolo

Winemaking and 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 gray-bluish marl resurfacing, alkaline pH.

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

Exposure: East and west.

Vine age: 30+ years old.

Density: 5,000 vines per hectare.

Training System: Vertical trellised.

Pruning: Guyot.

Harvest: Mid-October by hand.

Vinification: 25 to 35-day maceration in stainless steel tanks with 6-7 daily pump-overs. Racking into French oak barrels where malolactic conversion takes place.

Aging: 12 months in 25 hl oak barrels and 6 months in bottle.

Tasting Notes

Color: Pale-to-medium garnet with an orange-tinged rim.

Bouquet: Rose petal, red cherry, and raspberry on the nose, with dried herb, licorice, and a savory hint of tar.

Palate: Flavors of dried cherries, rose petal, strawberries, tobacco, resinous herbs, and truffle. Balanced acidity and very approachable.

Food Pairing

Red and white meats — roasts, braises, game birds; also mushroom dishes and aged mountain cheeses.



Founded in 1977 in Priocca, in Piedmont's Roero hills, **Cascina Val del Prete** takes its name — "Valley of the Priest" — from an exiled abbot who once lived on the property. Sharecropper Bartolomeo Roagna planted the first Barbera and Nebbiolo vines in the 1970s; his son Mario shifted the family estate toward quality bottling in 1995, and Giovanni joined in 2010. Today the family farms ten certified-organic hectares of sandy, marl-streaked hillside soil, growing native Roero varieties — Arneis, Barbera, and Nebbiolo — with minimal intervention, hand harvesting, and native-yeast fermentation guiding every bottle.