



VINITY
WINE COMPANY

Cascina Val del Prete Roero "Vigna di Lino"

Overview

- This is the vineyard the family keeps for itself. South and southeast facing, the warmest slope on the estate, picked last — mid-October, when everything else is already in the cellar and the Nebbiolo is still out there taking its time. A month on the skins in steel, then sixteen months in old barrels that give it air and nothing else: no new oak, no makeup, just Nebbiolo with the lights on. Rose petal and sour cherry, dried orange peel, tar and leather and a lick of licorice, all of it strung on tannin that grips and acid that won't quit. Three thousand bottles a year. Decant it, give it an hour, and put it next to something serious — a rib roast, braised beef, a risotto worth the effort.

Appellation: Roero DOCG

Type: Red, dry

Varietal: 100% Nebbiolo

Winemaking and 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.

Production: 3,000 bottles.

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 barrique and 6 months in the bottle prior to release.

Tasting Notes

Color: Deep, dark red.

Bouquet: Rich notes of ripe, dark fruit, bramble, and a hint of vanilla.

Palate: Full and elegant with deep and powerful dark fruit, hints of herbs, spice and chocolate with a soft tannic grip.

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.