

Six wines, one unique place: Roero!

*Family winery in Monteu Roero, Piemonte.
Founded in 2019. Five hectares. 100% sandy soil.*

NEW VINTAGES RELEASE · 2026

LANGHE DOC NEBBIOLO

Casual

2025 RED

Our casual Nebbiolo: vibrant, refreshing, straightforward, and full of ambition. Just like a young man.



A red wine made 100% from Nebbiolo grapes grown on our vineyards in the hills of Monteu Roero (Cru Occhetti and Vadonia) and Vezza d’Alba (Cru Sanche), between 260 and 280 m above sea level, with east-to-west exposures and sandy soils.

Each Menzione is hand-picked in 20 kg crates on different dates, depending on the ripeness of the parcel, then vinified separately in concrete (80–85%) and steel (15–20%). Every fermentation starts from indigenous yeasts via pied de cuve, lasting roughly two weeks.

We blend the different parcels and age the wine in wood to complete the malolactic fermentation. After seven or eight months in barrel — and a smaller portion in steel — we bottle in the second declining moon of the following summer.

The result is a dynamic, fresh Nebbiolo. Our Chapter 01 — first vintage 2019.

BOTTLES	~10,000 · 0.75 L	MAGNUM	~250 · 1.5 L
ALCOHOL	13.5% vol.	GRAPE	100% Nebbiolo
VINEYARDS	Monteu Roero + Vezza d’Alba	VINE AGE	~40 years
FERMENTATION	Concrete + steel · indigenous yeasts	AGEING	Oak · 7–8 months

DRINKING MOOD

Casual mood

- Light lunch
- Aperitivo
- Sunny terrace
- Friday feeling

ROERO DOCG "SANCHE"

Brave

2024 RED

Our deep Nebbiolo: a perfect blend of complexity, structure, and elegance. Truly a refined gentleman.



A red wine made 100% from Nebbiolo, from the first vineyard we began cultivating in 2019 — the Sanche MeGA in the Vezza d’Alba side of Roero. Vines over 70 years old, sandy soil (up to 60% sand, below 10% clay), 290 m altitude, slight south-west exposure, fully terraced because of the steep slopes.

The narrow rows force us to work everything by hand, like our grandparents — more effort, greater respect for the plants, less soil compaction.

Once harvested, the grapes are pressed and fermented separately in a wooden vat for 3 to 4 weeks. From the middle of fermentation we use the submerged-cap technique to extract more, until the end. Natural fermentations via pied de cuve from the skins’ own yeasts.

Malolactic in tonneaux, where the wine then ages 14–18 months depending on the vintage. A Nebbiolo more complex than our Langhe: elegant, with a deeper structure. First vintage 2019.

BOTTLES	~2,300 · 0.75 L	MAGNUM	~90 · 1.5 L
ALCOHOL	14% vol.	GRAPE	100% Nebbiolo
VINEYARDS	Sanche · Vezza d’Alba	VINE AGE	75+ years
SLOPE	43° · heroic viticulture	FERMENTATION	Wood · indigenous yeasts
AGEING	Tonneaux · 14–18 months		

DRINKING MOOD

Serious mood

Important dinner

Special occasion

Deep conversations

Slow evening

ROERO RISERVA DOCG "OCCHETTI"

Bright

2023 RED

Our horizontal Nebbiolo, featuring a rich bouquet and a smooth, refined, radiant body. A real performer.



A red wine made 100% from Nebbiolo, harvested from the vineyard of my grandfather Severino — “Nonno Vero” for the family. The Occhetti vineyard — same name as the MeGA — was the first I worked in, in 2019.

Very old vines (more than 70 years), sandy soil, low yields, 280 m altitude, full southern exposure. A valley that historically protects it from spring frosts and, lately, from drought.

The Occhetti cru has a more structured soil than Sanche, with a higher percentage of limestone and clay and around 45% sand.

Once harvested, the grapes are pressed and fermented in concrete for 2 or 3 weeks. Maceration lasts just the fermentation time — we look for elegance. Natural fermentation via pied de cuve from wild skin yeasts.

Malolactic in tonneaux, then 16–20 months of ageing in the same barrels. A modern Nebbiolo: wide bouquet at the nose, full and ready on the palate. First separate vinification in 2020 — our Chapter 02.

BOTTLES	~850 · 0.75 L	MAGNUM	~30 · 1.5 L
ALCOHOL	14% vol.	GRAPE	100% Nebbiolo
VINEYARDS	Occhetti · Monteu Roero	VINE AGE	70+ years
FERMENTATION	Concrete · indigenous yeasts	AGEING	Tonneaux · 16-20 months

DRINKING MOOD

Special mood

Celebration

The right people

A night to remember

Open something real

ROERO ARNEIS DOCG

Tenacious

2025 WHITE

Our unconventional Arneis, born for pushing the boundaries and changing the rules.



Our native white wine, 100% Arneis. Today we only have a small vineyard of our own, so we buy roughly 50% of the grapes from Monteu Roero producers who share our sustainable practices and our respect for the soil.

We aim for more complexity than the classic Arneis: once harvested, we crush the grapes and let the skins contact the must for 48–72 hours, keeping the temperature below 16°C with dry ice.

After skin contact we separate the skins and move the must into used tonneaux. Fermentation starts with a pied de cuve prepared from the yeasts naturally present on the skins.

Once fermentation is complete, the wine rests in the same tonneaux for three to five months. We bottle in the first weeks of April or May of the following year.

A full-bodied, radiant, singular white — a food wine that can handle even the most complex dishes. First harvest 2020.

BOTTLES	~2,200 · 0.75 L	MAGNUM	—
ALCOHOL	13% vol.	GRAPE	100% Arneis
VINEYARDS	Sanche + Monteu Roero (50%)	VINE AGE	~50 years
FERMENTATION	Used tonneaux · indigenous yeasts	AGEING	Tonneaux · 3–5 months

DRINKING MOOD

Food mood

- Seafood
- Raw fish
- Light pasta
- Al fresco lunch

BARBERA D'ALBA DOC

Pop

2025 RED

Sometimes Nebbiolo is too much. Let Barbera into the game — glou-glou, funny and juicy.



A red wine made 100% from Barbera, sourced from a dozen rows in one of our vineyards in Sanche — Vezza d'Alba, Roero MeGA. Every year we add grapes from nearby ethical producers to reach the minimum volume for a proper fermentation.

Vineyard facing east, around 50 years old, sandy soil, 290 m altitude. Like most Sanche parcels, rows are narrow and steep, which means everything is done by hand — more effort, greater respect for the plants, less soil compaction.

Once harvested, the grapes are crushed and fermented separately in a steel vat, with manual punchdowns for about two weeks. Natural fermentation via pied de cuve from skin yeasts.

Malolactic in used barriques (second or third passage), then the wine ages three to six months before being bottled the following summer on a waning moon day. A fresh, easy-drinking Barbera with a beautiful bouquet, typical of the Roero sands. First vintage 2020.

BOTTLES	~2,400 · 0.75 L	MAGNUM	—
ALCOHOL	13.5% vol.	GRAPE	100% Barbera
VINEYARDS	Sanche · Vezza d'Alba	VINE AGE	~50 years
FERMENTATION	Steel · indigenous yeasts	AGEING	Used barriques · 3–6 months

DRINKING MOOD

Fun mood

- Aperitivo
- No overthinking
- Good company
- Just because

NEBBIOLO D'ALBA DOC SPUMANTE ROSÉ ·
METODO CLASSICO

Sparkling

2023 SPARKLING

Our sparkling Nebbiolo. We like parties and bubbles are a perfect fit. So we did it.



BOLLE is a rosé sparkling wine, 100% Nebbiolo, made from the thinning grapes of all our Nebbiolo vineyards.

We thin out the excess clusters at the beginning of August and, once harvested, we bring them to the cellar for a white wine-making process, limiting contact between the skins and the must. We skip the malolactic fermentation to preserve the acidity that will enhance the sparkle.

With the first warm temperatures in April, we begin the sparkling process using the Metodo Classico: tirage with yeasts and sugars, then second fermentation at controlled temperatures.

We let BOLLE age for 24 months on the lees, then perform the dégorgement in the early summer months. The result is a fine bubble, with good acidity and a bouquet that tastes like Nebbiolo. First harvest 2019.

BOTTLES	~600 · 0.75 L	MAGNUM	—
ALCOHOL	12.5% vol.	GRAPE	100% Nebbiolo
VINEYARDS	Thinning · all Nebbiolo plots	VINE AGE	40-75+ years
FERMENTATION	Steel · indigenous yeasts	AGEING	Metodo Classico · 24 months on lees

DRINKING MOOD

Party mood

Celebrations

Toasts

It's a Tuesday

You deserve it

*Every wine has a story.
Ours is on the front label.*

ROERO, PIEMONTE · FOUNDED IN 2019

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IN ROERO

6

WINES PRODUCED

100%

SANDY SOIL

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