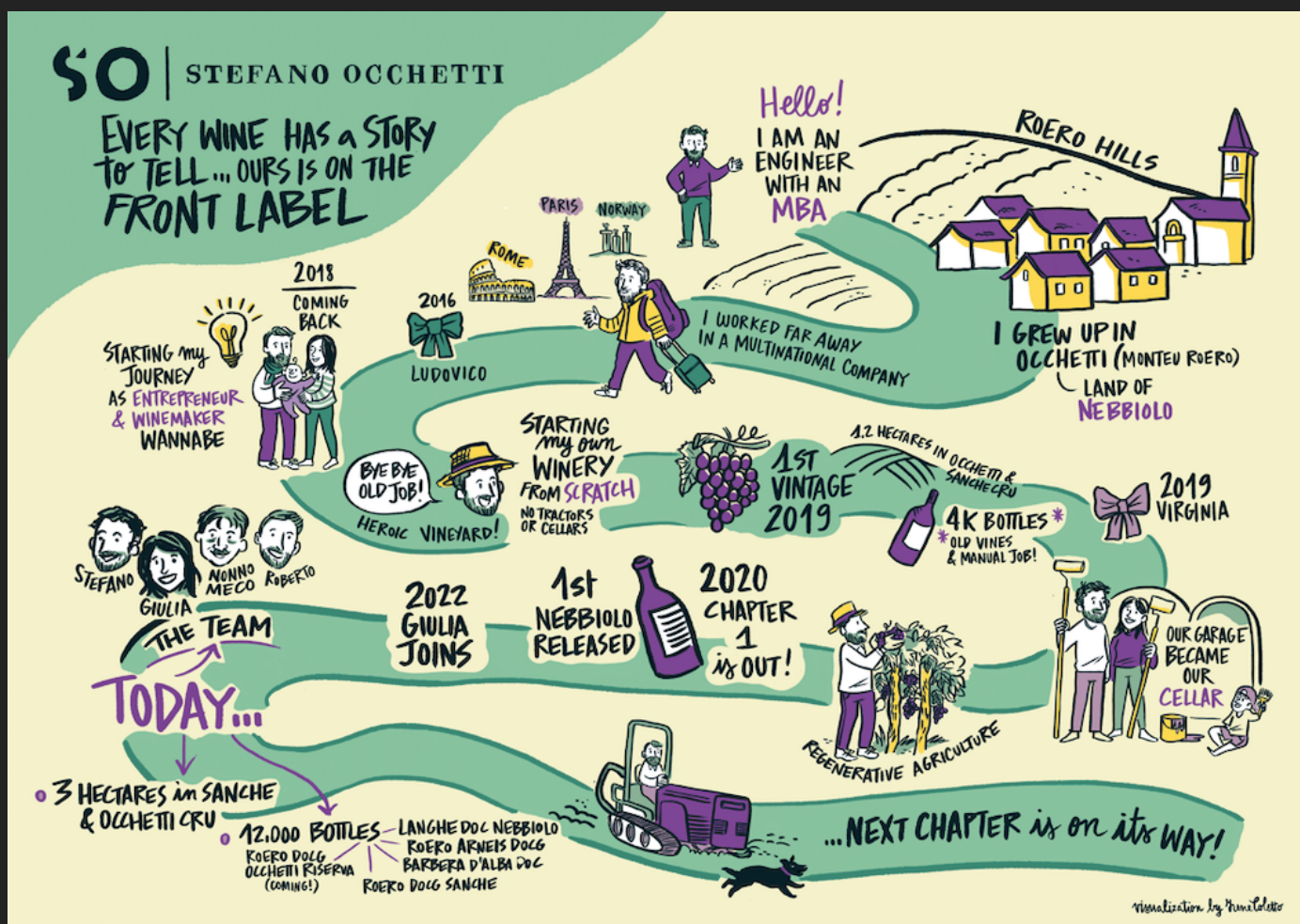


# SO | STEFANO OCCHETTI



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@STEFANO\_OCCHETTI

# *Our manifesto*

1

Sustainability isn't just a buzzword.  
It's our polar star.

2

We are proud artisan!  
In a small and charming garage!

3

We like drinking authentic, elegant and  
territorial wines. And we love drinking ours

4

We trust in wild years  
Even if they are tough nuts!

5

We have extremely steep, old and hard vineyards.  
But we love them, so we guard them!

6

Sulphites are not evil. But less is more!

7

We pursue a low intervention winemaking technique.  
But we work meticulously for getting quality!

8

Quality over quantity!  
Our goal is for you to say: "oh, that's good!"

*Our wines*

# LANGHE DOC NEBBIOLO

## CASUAL

### CAPITOLO 03 – 2021



Our Langhe DOC Nebbiolo is a red wine made 100% from Nebbiolo grapes from our vineyards located on the hills of Monteu Roero (Cru Occhetti and Vadonia) and Vezza d'Alba (Cru Sanche), at an altitude varying between 260 – 280 m above sea level, with exposures that vary from East to West and with sandy soils.

The grapes from each Menzione are hand-picked in 20 kg crates on different dates based on the maturity of each vineyard, and then vinified separately in concrete tanks.

Every fermentation of the different musts starts from indigenous yeasts, naturally initiated through the preparation of a pied de cuve. Their duration, as well as that of the macerations, may vary depending on the vintage and the exposure of the vineyards, although they tend to be about a couple of weeks.

Finally, we blend the different wines obtained and age them in wood to complete their malolactic fermentation.

After about seven or eight months of aging in barrels and a small portion in steel, we bottle the wine in the second declining moon of the following summer.

The result is a dynamic and fresh Nebbiolo, like a young boy.

The first chapter represents our first vintage and took place in 2019.

# ROERO DOCG "SANCHE"

## BRAVE

### CAPITOLO 02 – 2020



Our ROERO DOCG is a red wine made 100% from Nebbiolo grapes coming from the first vineyard that we began cultivating in the "Sanche" area of Vezza d'Alba and the Cru (MeGA) of Roero in 2019.

The vineyard, with vines over 70 years old, is characterized by sandy soil, an average altitude of about 290 m above sea level, a slightly south-west exposure and is completely terraced due to the steep slopes. This, together with the narrow rows, requires us to perform all the work by hand, like our grandparents: certainly more effort but, at the same time, greater respect for the plants and less soil compaction.

The Sanche soil is very sandy, percentage up to 60%, with very low level of clay.

Once harvested, the grapes are pressed and fermented separately in a wooden vat for a duration of about 3 to 4 weeks. From halfway through fermentation, the skins are completely submerged using the submerged-cap technique, to achieve a greater extraction, until the end of fermentation.

In this case as well, natural fermentations are initiated through the preparation of a pied de cuve from yeast present on the skins.

Malolactic fermentation is carried out in tonneaux, where once completed, we return the wine itself to age for about 20 months.

The result is a Nebbiolo that is more complex than the Langhe DOC Nebbiolo, elegant but with a certain structure.

The first chapter represents our first harvest and took place in 2019.



# ROERO RISERVA DOCG “OCCHETTI”

## WISE

### CAPITOLO 02 – 2020



Our ROERO Riserva DOCG Occhetti is a red wine obtained 100% from Nebbiolo grapes, harvested from the vineyard of my grandfather Severino, aka "Nonno Vero" for the family. The “Occhetti” vineyard, with the same name of the Additional Geographical Mention (MeGA) of Roero has been the first vineyard I worked in, in 2019.

The vineyard dates back to 1945, characterized by sandy soil and very low yields (25%), it has an average altitude of around 280 m above sea level, a fully southern exposure and is located in a valley that historically protects it from spring frost and, lately, drought situations. Occhetti cru is characterised by a more structured soil, with higher percentage of limestone and clay compared to Sanche one, with a percentage of sand of around 45%.

Once harvested, the grapes are pressed and fermented separately in a concrete tank, for a duration of approximately 2 or 3 weeks. Maceration, in order to seek elegance, lasts just the time of fermentation.

Also in this case, fermentations are started through the preparation of a pied de cuve got from the wild yeasts present on the skins.

The malolactic fermentation is carried out in tonneaux inside which, once finished, we put the wine again back for ageing approximately 16/20 months.

The result is an elegant Nebbiolo, with depth and character,

The first harvest took place in 2019 but the first separate vinification of this parcel took place only in 2020, the year of chapter 02.

# BARBERA D'ALBA DOC

## POP

### *BDA – 2021*



Our Barbera d'Alba is a red wine made 100% from Barbera grapes, sourced from a dozen rows in one of the vineyards that we grow at "Sanche," an area of Vezza d'Alba and the namesake geographical indication (MeGA) of Roero.

The vineyard is facing east, is about 50 years old, and is characterized by sandy soil and an average altitude of about 290 m above sea level. Also in this case, like most of the vineyards at Sanche, the rows are very narrow and steep, which requires us to carry out all the operations by hand, with more effort but, at the same time, with greater respect for the plants and less soil compaction.

Once harvested, the grapes are crushed and fermented separately in a steel vat, with manual punchdowns of the cap for about two weeks.

In this case as well, natural fermentations are started by preparing a pied de cuve from the yeasts present on the skins.

Malolactic is carried out in used barriques (second or third passage) in which, once finished, we let the wine itself age for about six or seven months before bottling it the following summer on a waning moon day.

The result is a fresh Barbera, easy to drink and with a beautiful bouquet, typical of the sands of Roero.

The first vintage of this wine was made in 2020 and we produce a limited number of bottles, from 500 to 1000 bottles, depending on the vintage and yields of our vineyards.

ROERO ARNEIS DOCG

TENACIOUS

ROA – 2022



Our Roero Arneis is our native white wine, made 100% from Arneis grapes.

Today we don't have any vineyards under our management, so we purchase the grapes from our winemakers colleagues in Monteu Roero that share our same sustainable practices and respect for the soil.

When we make our Arneis, we aim for a little more complexity than the classic one, so once the grapes are harvested, we crush them and let the skins contact the must for about 48 hours, keeping the temperature below 16° degrees using dry ice.

Once the maceration is finished, we separate the skins from the must and put it into used tonneaux: at this point, we start the fermentation by using a pied de cuve that was previously prepared with the yeasts naturally present on the grape skins.

Later, after the fermentation is complete, we return the wine to the tonneaux for aging for about four or five months, then bottling it in the first weeks of April of the following year.

The result is a full-bodied, radiant, and unique white wine, a meal wine that can accompany even more complex dishes.

The first harvest of this wine was made in 2020 and we produce a limited number of bottles, around 2000 bottles.



## Contact us



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Monteu Roero  
Frazione Occhetti, 64