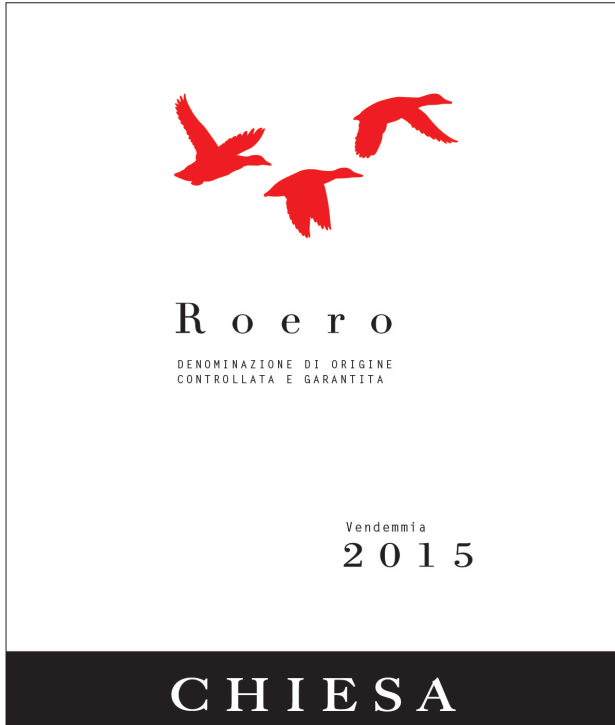


CHIESA ROERO NEBBIOLO



VITI/VINI

The vines are worked exclusively by hand without chemical intervention. As the property has never changed hands, they can definitely assert that the soil has never been treated by chemical fertilizers, herbicides or pesticides. De-stemmed, native yeast fermentation, 14 days skin maceration, matured 24 months in large oak barrels. Lightly filtered and with minimal SO2 added just prior to bottling.

PRODUCER

This 9 ha organically farmed estate has been around since the mid-1700s and is in its fifth generation. The farm is truly a family affair, with all members doing their part. It is increasingly unusual to find a thriving, multi-generational farm still involved in polyculture. Roero is a lesser known region, located on sandy hills on the left side of the Tanaro River. Santo Stefano in Roero is northwest of Alba. It is well known for Arneis, and the sandier soils produce elegant examples of Nebbiolo that are approachable earlier. They are no less refined than neighboring Barolo and Barbaresco and represent an excellent value. The wines stand out in the Roero for their lack of intervention and manipulation, which show in their purity and elegance.

PRODUCER Azienda Agricola Carlo Chiesa

WINEMAKER Davide and Daniele Chiesa

COUNTRY/REGION Italy, Santo Stefano
Roero

GRAPE VARIETY Nebbiolo

SOIL Clay mixed with sand

AGE OF VINES Planted 1960-2004

PRODUCTION 3,500 bottles

