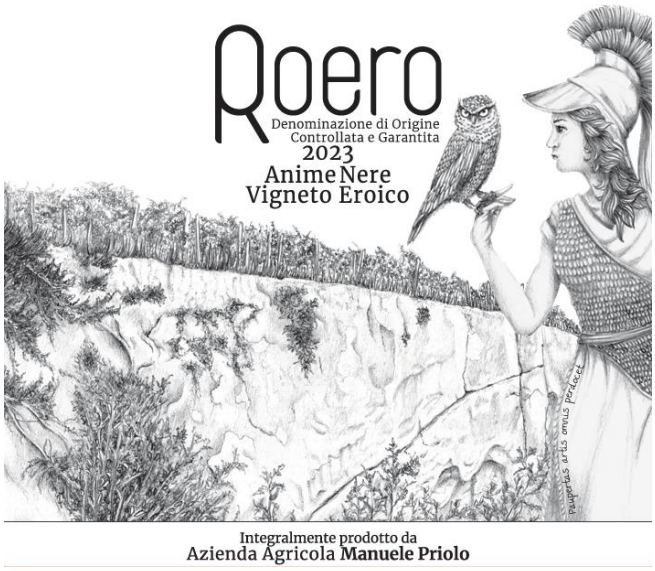
ROERO DOCG ANIME NERE 2023 HEROIC VINEYARD



SOIL: The matrix is the most typical of Roero vineyards: Astian sand derived from fragmentation of micas in the higher profiles, and blue marls called Blue Clays of the Zanclean, in the lower profiles. These soils derive from marine depositions of the Piedmontese tertiary basin, when in the Pliocene (from 5.33 up to 2.58 million years ago), the Adriatic Sea extended westward from the present coastline to submerge the entire Po Valley, until the Alps and the newly formed Apennine chain, creating a gulf; at first it was a deep and calm sea, and it allowed the deposition of the finest particles of the blue marls, later, given the continuous rise of crustal plates, as a result of the thrust of the African plate against the European one, the seabed has risen by several tens of meters, exposing the waters to the wind load and the consequent wave motion, causing only the deposit of the less fine grained material: the Astian sands.

HABITAT: Roero Anime Nere born on a ridge of the Rocca in Monteu Roero, facing South, declined towards South/South-East towards the terminal tip; the spontaneous coenosis is typical of the arid highlands of Roero, with warm-season turfgrass species with low water consumption; the hyper-draining sandy soils, together with the exposure, the slope above 35-50% and the terraces built on live sand to allow the cultivation, make this small plot a Heroic Vineyard, regularly registered in the list of Heroic and Historical Vineyards of the Piedmont Region. The planting took place in 1990, and it was made with grafting in the field on 1103P of a mass selection of Nebbiolo on the pre-existing removed vineyard, which had been planted in the early 1950s with the same method, thus preserving and perpetuating the genetic heritage of this particular cultivar, which bears unusual characteristics of adaptation to extreme conditions of dryness, responding with a remarkable vigor and a production of weak and unusually sparse grape clusters. The resulting wine has parameters that make it interesting for the investigation of new clones of Nebbiolo resistant to drought, with a production of wines with contained alcohol, a distinctive aromatic heritage and an optimal set of organic solutes.

WINEMAKING: Destemming in Grenier wood vats with 15 hl raw wood and 38 days maceration with malolactic fermentation under the marc cap; racking and re-filling of the vat with a part fermented in steel and following aging for a total of 180 days.

SERVING: I love ever-changing wines that speak in the glass; I recommend opening the bottle 5-10 minutes before drinking WITHOUT DECANTING and serve at a temperature of 13-14°C, allowing for the temperature to rise in the glass to better appreciate the nose of the vineyard and the salinity in the mouth, typical of Roero. For serving, i recommend mainly Grassl Glass Cru, or Zalto Burgundy with the refinement in bottle of at least 4-5 years.

TASTING: The 2023 vintage was dramatically dry; with virtually no rainfall, there was no effective solubilisation or translocation within the vine of cations such as potassium and calcium, which normally bind to tartaric acid through salt formation. As a result, acidity remained extremely high—already above the average for the distinctiveness of this Nebbiolo clone—conferring a marked freshness, almost sanguine, enhancing the perception of salinity on the palate. The bouquet remains the distinctive signature of Anime Nere, my small vineyard hanging in the clouds: cinchona bark, rhubarb, alpine herbs and orange peel. White peach and resinous notes on the nose are the defining hallmark of the 2023 vintage.

"It is impossible to visit Roero without falling madly in love with it" M.P.