

Matteo Correggia, Rocche d'Ampsej, Nebbiolo, Roero Riserva DOC

- Unique site carved by Tanaro river with soils similar to La Morra
- Combines Barolo-like structure with Roero's hallmark aromatics and femininity
- One of Piemonte's most awarded wines (10 times 3 bicchieri since 1996)

The Producer

Roero has traditionally been overshadowed in the Langhe region of Piedmont by its two famous neighbors, Barolo and Barbaresco. It was seen as a reliable source of fruit for lower offerings of Nebbiolo and the home of a quirky yet interesting white variety, Arneis. Matteo Correggia rejected this stigma and almost single handedly elevated Roero wines to Italy's highest standard, DOCG. His estate, now run by his widow, Ornella, remains the reference standard and most beloved winery in the Roero region and beyond that is one of Italy's finest producers.

Matteo inherited his family's vineyard estate in 1985, at the age of 23, and continued the tradition of farming excellent fruit. This was not unnoticed by great producers of the region including Roberto Voerzio and Elio Altare. At their urging, Matteo established a winery to make wines from his outstanding vineyards. Both famed winemakers took him under their wings and mentored him in getting the most from his wines. Correggia became the only non-Barolo member of Altare's famed Barolo Boys who brought the region into modern international acclaim. While learning a great deal from his mentors, Correggia did not adopt the ultra-modern techniques of roto-fermenters and new barriques, preferring not to obscure the delicate perfumed aromas of his Roero fruit.

Matteo did adopt many ideas including sustainable farming, stainless steel temperature controlled fermentations and vineyard designation—in fact, Correggia produced Roero's first vineyard designated wine, La Val dei Preti, in 1987. He became renowned for the quality of his wines and under his guidance the standards were established for what would become the Roero DOCG. When Matteo was killed in a tractor accident in 2001, Piedmont's great producers paid a remarkable tribute to him by assisting his widow Ornella in completing the vintage.

Building on this legacy, Matteo's wife Ornella has continued to grow the winery's reputation as Roero's benchmark producer of Nebbiolo, Arneis and Barbera. She has introduced organic and biodynamic practices, committed to low intervention winemaking and has focused the winery on estate production.

Roero's unique geographic composition underlies the distinctive qualities of Correggia's wines. Compared to neighboring Barbaresco and Barolo, Roero's soils are mostly sand and marine deposits. The climate is less severe and the hills are lower but more dramatic. The Roero terroir thus produces fruit with more perfumed aromatics than other Langhe regions. Correggia's estate covers 20 hectares of prime vineyards. Farming is precise and natural with hand harvesting of all fruit. Winemaking takes place in stainless steel vats at controlled temperatures, aging is done in passive caves at ideal conditions. Barrel aging takes place in meticulously maintained barrels predominantly neutral. This fastidious winemaking allows only the fruit and the defining characteristics of the vineyard to show in the finished wines.

We provide great restaurants and retailers with wines they are proud to serve and keep their guests coming back for more.

The Wine

Roero and Barolo are separated by the Tanaro river which carved a great chasm across the region in an ancient flood. That epic event separated the sandy marine soils of Roero from the iron-rich marl of La Morra in Barolo. Rocche d'Ampsej is right the intersection of these areas, and has a unique soil composition that has Barolo-like clay underneath Roero sand. At the urging of Roberto Voerzio, Matteo realized that this was his grand cru site and he set out to make his flagship wine here. The fruit has much more intensity and structure than other Roero sites and thus required great selection and care in the cellar to make the best wine. It sees 100% new barrique aging to tame the tannins and extended aging prior to release. The result is Roero's iconic wine, 10 times rated 3 Bicchieri since its first vintage in 1996 and it received 94 points from Wine Advocate for the 2008 (the highest ever rating from Roero. Rocche d'Ampsej rivals the greatest wines of La Morra and will age gracefully for decades.



Region: Piemonte

Appellation: Roero Riserva DOCG

Vineyards: Sustainably farmed estate

Vine Age: Average 30 years old

Altitude: 280 meters

Soil: thin layer of sand over iron rich clay and marl

Alcohol: 13.5%

Varietals: 100% Nebbiolo

Yield: 200-500 cases

Harvest: Hand-picked in mid October

Vinification: 6-8 day maceration on skins with frequent punch downs & pump overs, fermentation in barriques

Aging: 18 months in new French Barriques with 24 months aging in bottle prior to release

Tasting Notes: powerful nose of rose petal, lush red fruit, tobacco, truffle and exotic spice. Barely noticeable oak rounds out ample tannins framing a wine of power & balance.

Ratings: 3 Bicchieri (96, 97, 98, 99, 00, 01, 04, 06, 07, 09)
94 pts (Wine Advocate, Galloni, '08 vintage)