

Matteo Correggia, Roero Arneis DOC

- Benchmark varietal expression from Roero's most renowned producer
 - Sustainably farmed fruit with minimal intervention winemaking
- Hand-harvested fruit over multiple passes to maintain ripeness and freshness

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's sandy marine soils allow for the preservation of acidity and successful farming of white varieties, especially the indigenous Arneis. Arneis in Piemontese dialect translates to 'little rascal' as it is a difficult grape to ripen. It loses acidity rapidly as it ripens making it difficult to preserve the fresh acidity which makes the wine so crisp and enjoyable. Correggia takes a unique approach with his Arneis to get the best from the fruit. He makes an early pass when the wine is just ripe to preserve the acidity and then goes back into the vineyards a week or two later as the fruit ripens to show a richer fruit profile. He then blends the lots together to make a wine with ripe melon and stone fruit along with tart green apple and citrus. All of these flavors dance over a firm mineral core.



Region: Piemonte

Appellation: Roero Arneis DOCG

Vineyards: Sustainably farmed estate and sourced fruit

Altitude: 280-330 meters

Soil: sandy with silt and calcareous clay

Alcohol: 13.5%

Varietals: 100% Arneis

Harvest: picked in two tries over 2 weeks

Vinification: hand picked, light press with fermentation in stainless steel in reductive environment

Aging: 6 months in stainless steel on lees

Tasting Notes: rich and zippy with stony core