

Matteo Correggia, Roero, La Val dei Preti

- The first and still hailed as the best example of single vineyard Nebbiolo from Roero
- Legendary producer credited with establishing Roero as a world-class wine making region
 - Estate fruit, organically farmed

The Producer

Since releasing Roero's first single-vineyard wine two-and-a-half decades ago, Matteo Correggia has continued to be Roero's highest quality and most loved producer. Today the vineyard and winery estate is considered one of Italy's finest producers of Nebbiolo and Barbera, on a par with great wineries of Barolo and Barbaresco. Matteo Correggia also makes exceptional Roero Arneis and dry Brachetto.

When he inherited his family's wine growing estate in 1985, Matteo Correggia boldly decided to found a winery. He was just 23 years old, but having farmed all his life, he passionately believed Roero could surmount its image of a grape producer for Barolo and Barbaresco and produce great wines itself.

Matteo pursued his vision to create the region's first premium wine through sustainable farming, lowering the yield per hectare and low-intervention wine making techniques. Just two years after launching the winery, he produced the first single-cru wine from Roero, Nebbiolo La Val dei Preti. By the time of his tragic death in 2001, Matteo Correggia was recognized as one of Italy's finest producers, and set the standards for what would become the Roero DOCG.

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

Roero's unique geographic composition underlies the distinctive qualities of Matteo Correggia's wines. Compared to neighboring Barbaresco and Barolo regions, Roero's soil is mostly sand, the climate is less harsh, and the hills are lower yet sharper. The Roero terroir thus produces fruit with more refined bouquets compared to other Langhe regions. Correggia's estate covers 20 hectares of prime vineyards. Farming is precise and natural; rose bushes are planted at the end of rows to prevent odium, tractors are used only for weeding and tilling, and harvesting is all by hand.

Winemaking takes place in stainless steel vats at controlled temperature, while aging is done in the large rooms built under a hill, in contact with the fossil rich millennial marlstones, that give them the dampness and quietness necessary as the perfect complement to the whole process in the vineyards and wine cellars. The barrels are carefully selected for the wines they will host, and gradually replaced according to a twenty-years practice.

The Wine

Matteo Correggia's La Val dei Preti, the first single vineyard Nebbiolo from Roero, is still hailed by Italian wine authorities as the very best of the DOCG.

Through meticulous organic farming, all natural winemaking, and careful selection of separately vinified parcels, Matteo Correggia shows what a truly great Nebbiolo from Roero can be.



Region: Piemonte

Varietal Blend: 100% Nebbiolo

Production Area: Canale - Roero

Appellation: Roero DOCG

Elevation: 280 meter elevation

Size of vineyard: 2.5 hectares

Vine age: Up to 80 years old

Planting System: Guyot

Soil: Sandy, with low percentage of silt and clay

Harvest: Manual, end of September – mid October

Vinification: Maceration on the skins for 6-8 days; frequent delestages and punch downs. No fining or filtration.

Aging: 18 months in barriques, 50% of them new

Production: 1,000 cases

Tasting Notes: Classic Nebbiolo aromas of scintillating strawberries and red roses with lavender spice are accentuated by the sandy soils of Roero. The wine is medium-plus body with smooth silky and incredibly long finish. Compelling and elegant, this wine will only get better in the cellar.

Food Pairings: Meat dishes, mature cheeses

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