



OVERVIEW

Roero DOCG is compact denomination located at the northern end of the Langhe region, inside Langhe DOC and Nebbiolo d'Alba DOC. It is quite unusual in being both highly specialized and yet diverse at the same time. Under the Roero DOCG, producers can make either a red wine from at least 95% Nebbiolo or a white wine from at least 95% Arneis. Those are the only two choices, although the Arneis can be either still or sparkling. Red Roero DOCG (Nebbiolo) is an alternative to Barolo or Barbaresco, which are made from the same grape variety not too far away. The red Roero wines must be aged for a minimum of a year and a half before release, and they require at least 6 months of barrel aging. A riserva gets an additional year of total aging. The white Roero will often helpfully specify Arneis on the label. It's not so strange that Arneis and Nebbiolo are joined together in this denomination, because the two have historically been grown together, and Arneis was even called Nebbiolo Bianco (even though they're not related). The white variety was removed in favor of the more profitable Nebbiolo until it nearly disappeared, but it was brought back from the brink in the 1960s by the efforts of the Vietti and Bruno Giacosa wineries.