

# OESIO OLTREDIECI

Roero docg  
MGA Oesio 2008

## WINEMAKER'S NOTE

**COLOUR:** ruby red with garnet hues.

**NOSE:** intense, elegant with violet scents, marasca cherry, with red small fruits and floral aromas. Very recognisable the intensity of Nebbiolo grapes with hint of spices, coffee, leather and dried flowers.

**PALATE:** fine, elegant, medium- to full-bodied and very well-balanced with pleasantly tannins and a long finish. Affinity nose-palate.

## FOOD PAIRING

It pairs with mushrooms risotto, meat and braise meat, and aged cheese. Truffles and at the end of the meal with flakes of dark chocolate. A sipping wine after dinner.

## CHARACTER

Young	○ ○ ○ ○ ○ ●	Aged
Light	○ ○ ○ ○ ● ○	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	○ ○ ○ ○ ● ○	Oak

Serving temperature  
16 - 18 °

Wine maker  
Paolo Giacosa

Growing area  
Oesio, (Canale)

Grapes  
100% Nebbiolo

Harvest  
100% by hand  
Alcohol  
14,5%



## GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating table and chilled with carbonic snow to avoid oxidation and reduce considerably the use of sulphur. After destemming, berries are hand-sorted on a second vibrating table and finally softly crushed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

## WINE MAKING

The must is cooled to preserve its best characters before fermentation in conic oak vats at controlled temperature. The maceration is long acting using délestage and, partially, submerged cap technique for over 25 days.

## OAK REFINEMENT

The ageing is made in medium size oak casks (2500-4000 litres) and a little part in barriques followed by a long ageing in the bottle.

Cellaring  
20 years

Exposure  
S, SO, SE

Vines age  
5 - 20 years

Soil  
Sandy-loamy

Training system  
Guyot

Farming practices  
Sustainable

## VINTAGE 2008

After an early 2007 vintage, 2008 was regular with normal spring rhythms. The days before summer were variable and rainy. The beginning of the summer was mild and wet with low quantities keeping high quality. The ripening was late, but the stable weather of September and August was helpful. Alta Langa harvest started on the last week of August and went on until half September. The grapes, well balanced and ripe, took advantage of the good weather conditions. The vintage was good especially for Alta Langa appellation.

## THE DIFFERENCE IS

Oesio Roero Oltredieci is an important wine produced only in small quantity and only in extraordinary vintages with the full respect of sustainable viticulture's practices. Thanks to the clay and sandstone soil this wine beyond 10 years is the proof of the potentiality of nebbiolo grown in these hills.