



Country:
Italy

Region:
Piedmont

Estate owned by:
Gianluca, Davide,
and Tiziana Roggero (siblings)

Winemaker:
Gianluca Roggero

Vineyards:
22 hectares with 6 different MGA
(cru) areas. Organic practices
persuing a balanced and diverse
ecosystem.

Year founded:
1923

Home link:
www.barolosanbiagio.com/

Production:
Pelaverga Verduno DOC: 500 cases
"Ad Majora" Nebbiolo Langhe DOC:
1,000 cases
Capalot MGA Barolo DOCG:
500 cases
Sorano MGA Barolo DOCG:
400 cases
Bricco San Biagio
MGA Barolo DOCG: 400 cases
Rochettevino MGA Barolo DOCG:
250 cases

It is an exciting time to get to know the wines of Azienda Agricola San Biagio. It is truly a family affair that dates back five generations and begins in 1923 with their first bottling under their own name. In Italy, one would say "piano, piano" or step-by-step, as this success story was built slowly over the last three generations. Today, they are one of the small family wineries that appeal to a wine community looking for classic expressions of authentic Barolo terroir.

The current generation continues to evolve and explore their natural expressions, building on a strong foundation from their father Giovanni Roggero and his father, Giacomo. The siblings run the estate with organic practices, Gianluca oversees the winemaking and cellar, his brother Davide manages the vineyards, and their sister, Tiziana, runs the business of the winery and family estate.

Their father, Giovanni, originally made wines in the strictest of traditional methods with only old, large botti with up to 60-day macerations and aging for five years. Together with his son Gianluca, they have slowly incorporated neutral French Tonneau with thick staves of untoasted oak for a slower transmission of air and little to no flavor influence (only used for a few wines otherwise they still use the classic botti). The fermentations are a little shorter, 21-28 days, with only a few of the cru Baroli remaining on the skins for a total of 60 days. Today the aging in oak for the Baroli is 30-36 months.

Their passion lies in expressing the diverse terroir of the Barolo region. Their winemaking goal is not to create a wine, but to work solely with the aim of preserving and enhancing the peculiarities of each area and vintage.

"Always remaining humbly one step behind the wine"

The family-run company is now 22 hectares, using only estate grown fruit. They have 12 hectares used for their six MGA designated "cru" wines, making a total of 8 different Barolo, each one capturing the diversity of their land. A low-impact agriculture cultivates grass and native vegetation in the rows without the use of pesticides or herbicides. They encourage insect and natural flora to strengthen the ecosystem and collect rainwater to use in the organic sprays for vineyard health. Gianluca also is a beekeeper with hives on the property.

One of the grapes that sets them apart is Pelaverga Piccolo. Their father Giovanni was an early cultivator of the Pelaverga grape, growing and selling it in the 1970s. From their 1.2 hectares at the top of the Capalot MGA they produce a fine example of this exciting grape seeing a recent surge in popularity. A naturally, light-bodied wine with plenty of spice and energy, this is one of the most coveted grapes coming out of Italy right now with great value. According to Ian D'Agata, in a class in Verdone in 2023, there are 30 hectares in the DOC planted to Pelaverga, 25.18ha in Verdone, 3.96ha in Roddi d'Alba, and 1.62ha in La Morra (almost exclusively San Biagio). If you can find a bottle, buy a bottle!

"We respect the territory, with sustainability, tradition, and innovation. The San Biagio wines pay homage to one of this area's true Barolistas, Giovanni Roggero."

