

ALBERTO OGGERO



ROERO bianco

Soil: sand

Exposure: east, south-east

Altitude: 280 metres asl

Winemaking: 50% whole bunch pressed, 50% pressed after 3 days of skin contact

Harvest: handpicking in the first decade of September

Pruning: guyot

Age of vines: 20 years

Yeast: indigenous

Fining: none

Filtration: none

Ageing: 50% in steel tanks, 50% in large untoasted slavian oak barrels

Release: 10-12 months after harvest

Suggested serving temperature: 12°C