

# ALBERTO OGGERO



**SANDRO**

Soil: sand

Exposure: south

Altitude: 280 metres asl

Winemaking: 5 to 6 days of skin contact before racking

Harvest: handpicking in the first decade of October

Pruning: guyot

Age of vines: 20/25 years

Yeast: indigenous

Fining: none

Filtration: none

Ageing: cement tanks

Ageing: cement tanks, 6 months of bottle conditioning

Suggested serving temperature:: 16°C