

ALBERTO OGGERO



VALLE DEI LUNGHI

Soil: sand and clay

Exposure: south-west

Altitude: 320 metres asl

Winemaking: 10 days of submerged cap fermentation

Harvest: handpicking in the first decade of September

Pruning: guyot

Age of vines: 80 years

Yeast: indigenous

Fining: none

Filtration: none

Ageing: cement tanks

Release: 12-14 months after harvest

Suggested serving temperature:: 12°C