

ALBERTO OGGERO



ROERO ROSSO LC

Variety: Nebbiolo

Soil: sand and clay

Exposure: south

Altitude: 320 metres asl

Winemaking: 25 days of maceration in steel tanks

Harvest: handpicking in second decade of October

Pruning: guyot

Age of vines: 30 years

Yeast: indigenous

Fining: none

Filtration: none

Ageing: 14 months in slavonian oak tonneaux, 1 year

of bottle conditioning

RELEASE: 22-24 months after harvest

Suggested serving temperature: 18°C