



ROERO "LE COSTE"

Grape variety: Nebbiolo

Soil: predominantly sandy

Exposure: south

Altitude: 320 m a.s.l.

Vinification: 25-day maceration in stainless steel

Harvest: second half of October, hand-harvested

Training system: vertical trellis

Pruning: Guyot

Vine age: 30 years

Yeasts: indigenous

Fining: none

Filtration: none

Ageing: 12 months in large oak casks

Release: 22–24 months after harvest

Serving temperature: 18°C

ALBERTO OGGERO