



# Roero



**Varietal:** 100% Nebbiolo

**Production:** 30.000 bottles

**Soil:** fine sand

**Exposure and altitude:** various / 330-280 m above sea level

**Harvest:** manual, end September-beginning October

**Training system:** vertical trellised

**Pruning:** Guyot

**Planting Density:** 4800 plants/ha

**Yield:** 56 hl/ha

**Vinification:** 6-8 days maceration in stainless steel

**Aging:** 10 months in stainless steel vats and 12 months in used french barriques

**Serving temperature:** 18/20°



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