



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: at least 6 months in wood

Serving temperature: 18/20°



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