

## ALBERTO OGGERO - ROERO BIANCO

**Location:** Roero, Piedmont, Italy

**Grape Variety:** 100% Arneis

**Designation:** Roero Arneis DOCG

**Vineyard:** Santo Stefano

**Vineyard Size:** 2 hectares, 280m above sea level

**Age of Vines:** Oldest vines up to 20 years of age

**Soil:** Sand and limestone

**Maceration Time:** 3 days (50% of the grapes)

**Fermentation & Aging:** Temperature controlled fermentation in 50% stainless steel, 50% cement, followed by aging in neutral 30HL Slavonian oak barrels for 12 months

**Annual Production:** 8,000 bottles per year

**Total Sulfites:** 45 mg/L

**Filtration agents:** None

**Yeast utilized:** Indigenous yeasts

**Organic/Biodynamic:** Certified organic

**Tasting Notes:** Rich golden color, powerful bouquet of dried fruits, flowers, herbs, honey. Complex palate, with notes of honeysuckle, beeswax, pear, chamomile, peach, citrus, and a mineral backbone. Medium bodied thanks to skin maceration, good acidity, well balanced with a long, layered floral finish.

# ROERO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



da uve Arneis

## ALBERTO OGGERO

IMBOTTIGLIATO DA AZ. AGRICOLA ALBERTO OGGERO | SANTO STEFANO ROERO - ITALIA

PRODOTTO IN ITALIA | PRODUCT OF ITALY - WHITE WINE

CONTIENE SOLFITI / CONTAINS SULPHITES / ENTHÄLT SULFITE