

ALBERTO OGGERO - ROERO DOCG "AN" ANIME

Winery Location: Roero, Piedmont, Italy

Grape Variety: 100% Nebbiolo

Designation: DOCG Roero

Vineyard Size: 0.5 hectares, 370m above sea level

Vineyard: The Anima vineyard is 80-100 years old in a natural amphitheater, facing south

Soil: Sand and limestone

Maceration Time: 25 days

Fermentation & Aging: Maceration and fermentation takes place in cement tanks for one month, followed by 14 months in 500L French oak and an additional year of bottle conditioning

Annual Production: 3,000 bottles per year

Total Sulfites: 18-20 mg/L

Filtration agents: None

Yeast: Indigenous yeasts

Organic/Biodynamic: Certified organic

Tasting Notes: Deep ruby, dark red fruit, stewed strawberry, raspberry, black currant, leather, earth and dried rose petals. Medium bodied with firm tannins and a lingering finish.



IMBOTTIGLIATO DA AZ. AGRICOLA ALBERTO OGGERO | SANTO STEFANO ROERO - ITALIA
PRODOTTO IN ITALIA | PRODUCT OF ITALY - RED WINE
CONTIENE SOLFITI / CONTAINS SULPHITES / ENTHÄLT SULFITE
