

## ALBERTO OGGERO - SANDRO D'PINDETA ROSSO

**Winery Location:** Roero, Piedmont, Italy

**Grape Variety:** 100% Nebbiolo

**Designation:** Vino Rosso

**Vineyard:** Santo Stefano

**Vineyard Size:** 1.5 hectares, 370m above sea level

**Age of Vines:** Oldest vines up to 30 years of age

**Soil:** Sand and limestone

**Maceration Time:** 5 days

**Fermentation & Aging:** Maceration and fermentation takes place in cement tanks along with aging for another 12 months.

**Annual Production:** 5,000 bottles per year

**Total Sulfites:** 25 mg/L

**Filtration agents:** None

**Stabilization agents:** Cold stabilization only

**Yeast:** Indigenous yeasts

**Organic/Biodynamic:** Certified organic

**Tasting Notes:** Beautiful ruby color, bright acidity, present attack, tannic soft backbone, but present. Crunchy slightly coarse texture. Bright ripe red fruits, red cherry, sour raspberry, tar, leather, gravel. Savory and elegant finish.

**SANDRO  
D'PINDETA**

VINO ROSSO



**ALBERTO OGGERO**

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

PRODOTTO IN ITALIA | PRODUCT OF ITALY - RED WINE

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CONTIENE SOLFITI / CONTAINS SULPHITES / ENTHÄLT SULFITE

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