



GIOVANNI ALMONDO

ROERO DOCG 2010

VINEYARD

Variety:	Nebbiolo Lampia
Location:	Montà
Soil type:	50% sand, 35% silt, 15% clay and limestone.
Average altitude:	310 m
Exposure:	South
Gradient:	25%
Vineyard age:	30 years
Average production:	80 q/Ha
Harvest time:	early October.

WINEMAKING

Grapes:	100% Nebbiolo
Maceration time:	8-10 days in contact with the skins.
Ageing:	15 months in big casks.

PRODUCTION AND DRINKING

Total production:	7,000
Serving temperature:	18°C

