AZIENDA AGRICOLA BRUNO FRANCO

Winegrowers by tradition, green by choice

ROERO

Controlled and guaranteed denomination of origin
ORGANIC WINE

Grape variety: Nebbiolo

Vineyard: Loreto

Exposure: South-west

Soil: medium dough

Planting layout: 1m x m 2.60m

Production per hectare: 80 q.

Working in alternate rows

Pruning of the vine in Guyot

Age of implantation: 25 years

Practice of fertilization and treatments: organic farming according to EEC regulations

Harvest: middle of October

Vinification: in red, temperature-controlled fermentation in macerator at 24 °C

Fermentation time: 15 days

Maturation: oak barrique for 1 year

Bottling: July of the following year of harvest

Bottles Produced: about 3,000

Packaging: 6 and 12 bottles

Alcohol content: 14 % vol.

Total acidity: 5.5 gr. /lt in tartaric acid

Color: ruby red with garnet reflection

Bouquet: delicate, characteristic fruity

Taste: dry, velvety and harmonious

Serving temperature: 16/18 °C

AZIENDA AGRICOLA VITIVINICOLA BRUNO FRANCO
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