



## OLEK BONDONIO

<i>Wine</i>	<i>Classification</i>	<i>Cepage</i>	<i>Parcels</i>	<i>Soil</i>	<i>Vine Age</i>	<i>Farming</i>	<i>Vinification</i>	<i>Élevage</i>
<b>Dolcetto d'Alba DOC</b>	Dolcetto d'Alba DOC	100% Dolcetto	Alba municipality, sub area Altavilla	Light clay 300 Meters asl	33 years old	Organic farming Guyot training; application of sea weeds; symbiotic agriculture.	Manual harvest	stainless steel
<b>Langhe DOC Rosso Giulietta</b>	Langhe DOC Rosso	100% Pelaverga Piccolo	Roncagliette	Serravallian marls, middle Miocene. Whitish marly limestone with beds of yellowish sands; 300m asl	35 years	Organic farming Guyot training; application of sea weeds; symbiotic agriculture.	Manual harvest	concrete; pump overs for 20 days on skin
<b>Langhe DOC Nebbiolo</b>	Langhe DOC Nebbiolo	100% Nebbiolo	Roncagliette and Staderi young vines	Heavy/Light clay 350 meters asl	young wines	Organic farming Guyot training; application of sea weeds; symbiotic agriculture.	Manual harvest	concrete tanks fermentation short time in old barriques
<b>Barbaresco DOCG Roncagliette</b>	Barbaresco DOCG Roncagliette	Nebbiolo	Roncagliette	Very heavy clay on top of blue limestone 350 meters asl	50 years	Organic farming Guyot training; application of sea weeds; symbiotic agriculture.	Manual harvest	concrete; pump overs and submerged cap for 2 months total length on skin