

VALFACCENDA

Azienda Agricola Valroggero
 di Roggero Carolina
 Loc. Valle Faccenda, fraz Madonna di Loreto 43
 12043 Canale CN
 CF: RGGCLN84S45A124H / P.IVA: 03642680049

Winemaker: Luca Faccenda
 Hectars: 3.5
 Production: 20.000 bottles

<i>Wine</i>	<i>Appellation</i>	<i>Vineyard</i>	<i>Blend</i>	<i>ha</i>	<i>Vine Age & Density</i>	<i>Soil composition & Elevation</i>	<i>Farming Yield & Production</i>	<i>Winemaking</i>	<i>Aging</i>	<i>Bottling Chemistry</i>
Valfaccenda Bianco (2017)	Roero Arneis DOCG	Canale (CN) MGA: Loreto, Mompellini	100% Arneis	2.0 ha	15 to 50 years	sandy soil	Organic; 60/65 Q/ha	<p>From different vineyard (organic viticulture) with different exposition we get this dry white wine.</p> <p>The south, east-south exposition fruit goes through a soft maceration on skin for 7/10 days and then oak and acacia ageing for 6 month. This part is around 10% of the total mass. The other (north west and borth east exposition) it's just juice fermentation in concrete and steel. In the spring, after malolactic fermentation, we blend the 2 wines in a single wine and then we bottle, without filtration.</p>	90% in stainless steel 10% in old barrels for 6 months	13,0% alc.
Valfaccenda Rosso (2016)	Roero DOCG	Canale (CN) MGA: Loreto, Mompellini Santo Stefano Roero (CN) MGA: San Grato Veza d'Alba (CN) MGA: Valmaggiore	100% Nebbiolo	1.5 ha	15 to 70 years	sandy soil	Organic; 60/65 Q/ha	<p>Maceration it takes a couple of week with some (from 10 to 30%) whole bunches. After the basket press the wine goes thru a 10/14 months in big oak cask with malo in the spring.</p> <p>In bottle 6/10 months before to be on the market.</p>	10/14 months in big oak	13,5% alc.