



ROBERTO SAROTTO

Barolo DOCG "Bergera-Pezzole"

Made from Nebbiolo grapes, this magnificent red, known as “the king of wines and the wine of kings” is a showpiece of piedmontese wine-making. A wine for big occasions, it charms and win over the palate with its power and body, leaving a lovely sensation of warmth. Garnet red with orange highlights, it has an intense, ethereal, characteristic bouquet together with a full-bodied dry taste which is well-balanced. A superior wine, at its very best with roasts and gam

DENOMINATION	Barolo DOCG
COLOUR	Ruby red with orange tints
GRAPE	100% Nebbiolo
ORIGIN	Bergera – Pezzole MGA, Novello
SURFACE AREA	10 Hectares
ASPECT & ALTITUDE	South, South East at 400 metres asl
SOIL	Marle with fine sediments, Calcareous clay
TRELLIS	guyot
PLANT DENSITY	5.000 vines per hectare
YIELD PER HECTARE	7.000 kg
HARVEST DATE	End of September, beginning of October
VINIFICATION TECHNIQUES	Cold maceration followed by 14 days of temperature controlled fermentation
TYPE & LENGHT OF MATURATION	2 months in stainless steel tanks, 24 to 30 months in oak barrels, 6 months in steel tanks and 6 months in bottle
ALCOHOL	15% vol.
TOTAL ACIDITY	5 - 5,5 g/l
RESIDUAL SUGAR	0-3 g/l
AVERAGE ANNUAL PRODUCTION	50.000 bottles



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