



ROBERTO SAROTTO

PIEMONTE DOC CHARDONNAY “PURO”



Pure “to reflect” the dilemma that often one lives before facing a choice: the choice to remain “pure” at any cost or “to reflect” in conditioned choices. Puro is a choice of a single grape wine of great elegance and appeal capable of giving a world of intense emotions over time. Golden in color , complex and intense on the nose. It maintains an extraordinary finesse and elegance on the palate just as the great wines. Perfect for an aperitif it also matches well with crustaceans and shell fish.

DENOMINATION: Piemonte DOC Chardonnay

COLOUR: straw yellow with golden tints

GRAPE: Chardonnay

SOIL: calcareous clay

HARVEST DATE: middle/end of September

ALCOHOL: 14% vol. ca.

SERVING TEMPERATURE: 8/10 °C

BOTTLE SIZE: 0,75L

AZ. AGR. ROBERTO SAROTTO di Cavallotto Aurora
Via Ronconuovo 13 - Neviglie 12050 (Cn) Italia
Tel. +39 0173.630228 - Fax +39 0173.630366
Email: roberto@robertosarotto.com

www.robertosarotto.com