



ROBERTO SAROTTO

BARBARESCO RISERVA DOCG BARBARESCO



This Barbaresco is a complex wine whose nose has a distinctive hint of rose and violet. Deep ruby red in color, it has a refined and smooth taste and has a slight aroma of ripe plum, licorice, spices and chocolate. The soft tannins impart a special sweet sensation and a long velvety finish.

PRODUCTION AREAS

Langhe, vineyards located in the Barbaresco DOCG production area.

SOIL TYPE

Marly strata with little sand, strong presence of fine sediment, silt and clay

HARVEST TIME

Late September, early October

WINEMAKING TECHNIQUE

Temperature-controlled fermentation with additional maceration

AGING

In oak barrels for more than a year, reserve in stainless steel tanks

PAIRING

Red meat such as braised or sliced beef, aged cheeses or structured pasta dishes such as ravioli with roast sauce or truffle risotto.

SERVING TEMPERATURE

16 - 18 °C

AVAILABLE SIZE:

0,75L

AZIENDA AGRICOLA ROBERTO SAROTTO SOCIETÀ SEMPLICE AGRICOLA

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