



ROBERTO SAROTTO

BARBERA D'ALBA DOC ELENA



Dedicated to Elena, Roberto's second-born daughter, this wine stands out for its complex and enveloping aromatic profile, with intense notes of plum jam enriched by spicy hints of clove. Endowed with a dense and vigorous structure, it is full-bodied and harmonious, characterized by an impeccable balance between acidity and structure. On the palate it is round, velvety and persistent, offering a richness that makes it ideal not only as a meditation wine, but also as an accompaniment to elaborate and flavorful first courses. Stimulating and intoxicating, it is a perfect companion for moments of pure enological contemplation.

PRODUCTION AREAS

Langhe

SOIL TYPE

Compact, predominantly clayey marls mixed with calcareous marls, fine texture

HARVEST TIME

late September

WINEMAKING TECHNIQUE

temperature-controlled fermentation with further maceration

AGING

in American oak barriques (225 L) for about a year

PAIRING

Rich and flavorful first courses such as pappardelle with wild boar ragout, baked lasagna or risotto with porcini mushrooms. Also excellent with braised red meats and aged cheeses.

SERVING TEMPERATURE

16 – 18 °C

AVAILABLE SIZE:

0,75L-1,5L-3L-6L-9L-12L-15L

AZIENDA AGRICOLA ROBERTO SAROTTO SOCIETÀ SEMPLICE AGRICOLA

Via Ronconuovo 13 - 12050 Neviglie CN - Tel 0173 630 228 - info@robertosarotto.com

www.robertosarotto.com