



ROBERTO SAROTTO

Barbaresco Riserva DOCG. This Barbaresco is a complex wine, whose nose has a distinctive hint of roses and violets. With its deep ruby red color, it has a refined and smooth taste and has a slight aroma of ripe plum, liquorice, spices and chocolate. Soft tannins give a particular sensation of sweetness and a long velvet finish. Excellent for serving with red meat courses and cheeses, but also as a sipping wine.

DESIGNATION OF ORIGIN	<i>Barbaresco docg</i>
COLOUR	<i>ruby red with an orange glow</i>
GRAPE VARIETY	<i>100% Nebbiolo</i>
PLACE	<i>Neive, Treiso (CN)</i>
SURFACE	<i>7 hectares</i>
EXPOSURE AND ALTITUDE	<i>South, South West at 270 – 300 masl</i>
SOIL	<i>limestone/clay/marlstone</i>
TRAINING SYSTEM	<i>guyot</i>
DENSITY	<i>5000 vines per hectare</i>
YIELD PER HECTARE	<i>7000 kg</i>
TIME OF HARVEST	<i>end of September/ beginning of October</i>
VINIFICATION PROCESS	<i>maceration with further fermentation that lasts for 10 days</i>
AGEING	<i>2 month in stainless steel tanks, 14-15 month in oak casks, 6 month in stainless steel tanks</i>
ABV	<i>14 %vol.</i>
ACIDITY	<i>5 - 5,5 g/l</i>
TOTAL PRODUCTION	<i>40.000 bottles</i>

