



ROBERTO SAROTTO

### Barolo DOCG Bergera - Pezzole "Audace"

Aged in oak barrels as long as necessary according to the vintage. A really great full – bodied wine, complex and seductive on the nose, rich and soft on the palate. It is full of character and vigor, yet delicate, elegant, harmonious, with hints of wood and almonds and clear-cut tannins. A wine for cellaring, but also great to drink when released.

DENOMINATION	Barolo DOCG
COLOR	ruby red with orange tints
GRAPE	100% Nebbiolo
ORIGIN	Bergera - Pezzole, Novello
SURFACE AREA	4 hectares
ASPECT & ALTITUDE	South, South East at 400 meters asl
SOIL	calcareous clay
TRELLIS	guyot
PLANT DENSITY	5.000 vines per hectare
YIELD PER HECTARE	8.000 kg per hectare
HARVEST DATE	end of September, early October
VINIFICATION TECHNIQUES	temperature controlled maceration with further fermentation that lasts for 14 days
TYPE & LENGHT OF MATURATION	2 months in stainless steel tanks, 24 months in barrique, 6 months in stainless steel tanks and 6 months in bottle
ALCOHOL	15-16 % vol.
TOTAL ACIDITY	5 - 5,5 g/l
RESIDUAL SUGAR	0-3 g/l
AVERAGE ANNUAL PRODUCTION	20.000 bottles



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