

ROBERTO SAROTTO

BAROLO DOCG "AUDACE"



Obtained from Nebbiolo grapes grown in Barolo and Novello vineyards. 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 vigour, 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 COLOUR: ruby red with orange tints GRAPE: Nebbiolo SOIL: calcareous clay HARVEST DATE: end of September, early October ALCOHOL: 15-16% vol. ca. SERVING TEMPERATURE: 16/18 °C BOTTLE SIZE: 0,75L / 1,5L

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