



ORO DEL BERTO

Bottles produced: 250. Vineyard: Organic.

Harvest: Hand-picked selection of the most

mature bunches.

Vinification: In steel barrels according to the ancient

winemaking technique handed down by my

father Umberto.

Aging: 2 months in steel.

Maturation: 2 months in the bottle.

Caratteristiche: Straw yellow color tending to amber, it produces a sweet meditation wine. Rich in glycerine, with an intense flavor with honeyed, mentholated

with hints of beeswax, dried figs and dates.

Pairing: Pastefrolle and dessert.

Alcoholic gradation: 13% vol.