



ROBERTO SAROTTO

Gavi DOCG "Aurora"

This wine is made from Cortese grapes grown in Gavi DOCG vineyards owned by Roberto Sarotto's estate. The wine is named after Roberto's wife "Aurora". It has a floral freshness to the nose with hints of pineapple, apricot and peach; lovely and fresh on the mouth, with marked traces of apple. Gavi Aurora makes a splendid pairing with fish, white meats and creamy sauces.

DENOMINATION	Gavi DOCG
COLOR	straw yellow
GRAPE	100% Cortese
ORIGIN	Village of Gavi
SURFACE AREA	10 hectares
ASPECT & ALTITUDE	South, South West at 270 meters asl
SOIL	Calcareous marlstone
TRELLIS	guyot
PLANT DENSITY	5000 vines per hectare
YIELD PER HECTARE	9000 kg
HARVEST DATE	second half of September
VINIFICATION TECHNIQUES	long fermentation at low temperatures (15-16 °C) to maintain primary aromas and elegance
TYPE & LENGHT OF MATURATION	in stainless steel tanks 2 - 3 months before bottling
ALCOHOL	12.5- 13% vol.
TOTAL ACIDITY	5,5 g/l
RESIDUAL SUGAR	3-5 g/l
AVERAGE ANNUAL PRODUCTION	80.000 bottles



AZIENDA AGRICOLA ROBERTO SAROTTO DI CAVALLOTTO AURORA - VIA RONCONDOVO 15 - 12030 NEVIGLIE CN

C.F. e REG.IMP.CN CVLRR61P63A124U P.IVA 02837140041

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