



ROBERTO SAROTTO

### Gavi DOCG del Comune di Gavi "Bric Sassi"

The Bric Sassi, is a perfect union between the territory and the climate. The result is a complex wine, worked traditionally using modern techniques. A wine of excellent finesse and complexity, with a surprisingly long life. A white wine of great structure to be savored while thanking time for having made it so special and unique. Outstanding with any fish-based dish and with hot or cold hors-d'oeuvres.

DENOMINATION	Gavi del Comune di Gavi DOCG
COLOR	straw yellow
GRAPE	100% Cortese
ORIGIN	Gavi
SURFACE AREA	15 Hectares
ASPECT & ALTITUDE	South, South East at 270 meters asl
SOIL	calcareous marlstone
TRELLIS	guyot
PLANT DENSITY	5000 vines per hectare
YIELD PER HECTARE	7.000 kg per hectare
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	2 months in stainless steel tanks and 2 months in bottle
ALCOHOL	12,5- 13,5% vol.
TOTAL ACIDITY	5,5 g/l
RESIDUAL SUGAR	3-5 g/l
AVERAGE ANNUAL PRODUCTION	100.000 bottles



AZIENDA AGRICOLA ROBERTO SAROTTO di CAVALLOTTO AURORA - Via Ronconuovo 13 - 12050 Neviglie CN  
C.F. e REG.IMP.CN CVLRR61P63A124U P.IVA 02837140041

email [roberto@robertosarotto.com](mailto:roberto@robertosarotto.com) - sito [www.robertosarotto.com](http://www.robertosarotto.com)

Tel 0173 630 228 - Fax 0173 630 366