



ROBERTO SAROTTO

Barbaresco DOCG "Gaia Principe"

Made from the Nebbiolo grapes of the prestigious small vineyard area "Gaia Principe" this wine has a great fame which goes way back in time. With an ethereal bouquet hinting at violets, its taste is full – bodied, spicy, rich and complex. Every time you take a sip you discover new sensations and various hints of fruit and herbs, thus representing a great treat for the most expert and demanding palates. Excellent with hard texture cheeses, red meats and rich main courses.

DENOMINATION	Barbaresco DOCG
COLOR	Ruby Red with orange tints
GRAPE	100% Nebbiolo
ORIGIN	Gaia Principe, Neive (CN)
SURFACE AREA	2 Hectares
ASPECT & ALTITUDE	South, South West at 270 meters asl
SOIL	Calcareous clay and marlstone
TRELLIS	guyot
PLANT DENSITY	5.000 vines per hectare
YIELD PER HECTARE	6000 g per hectare
HARVEST DATE	End of September
VINIFICATION TECHNIQUES	temperature controlled maceration with further fermentation that lasts for 10 days
TYPE & LENGHT OF MATURATION	2 months in stainless steel tanks, 14 - 15 months in barrique, followed by 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	13.000 bottles



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