



"Aurora" - Gavi DOCG

SAROTTO WINERY



"Aurora" - Gavi DOCG



This wine is made from cortese grapes grown on Roberto Sarotto's 'Tenuta Manenti' estate in Gavi. The wine is named after Roberto's wife "Aurora". It treats the nose to clear floral overtones and captivating 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
COLOUR	straw yellow
GRAPE	100% Cortese
ORIGIN	Village of Gavi
SURFACE AREA	2 hectares
ASPECT & ALTITUDE	South, South West at 270 metres 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	without the skins - long fermentation and left on the yeast
TYPE & LENGTH OF MATURATION	in stainless steel 2 - 3 months before bottling
ALCOHOL	13% vol.
TOTAL ACIDITY	5,5 g/l in tartaric acid
RESIDUAL SUGAR	3-5 g/l
AVERAGE YEARLY PRODUCTION	15.000 bottles