



ROBERTO SAROTTO

Asti DOCG Dolce

Asti Spumante is produced with 100% Moscato, a very important grape for our territory, able to express well the characteristics of our land, transmit emotions and create moments full of joy. Golden yellow color, fine bubbles. The nose is very intense and complex, almost an explosion of aromas: first of all characteristic and fragrant scent of Moscato grape, followed by peach, apricot, citrus, litchi, banana hints. It is an extremely easy drinking wine thanks to the low content of alcohol. Great match with all kinds of desserts, but also alone or as an aperitivo.

DENOMINATION	Asti DOCG
COLOUR	Straw yellow
GRAPE	100% Moscato d'Asti
ORIGIN	Naviglie, Mango
SURFACE AREA	20 hectares
ASPECT & ALTITUDE	300 - 450 metres asl
SOIL	calcareous marl
TRELLIS	guyot
PLANT DENSITY	4000 vines per hectare
YIELD PER HECTARE	9000 kg
HARVEST DATE	End of August – beginning of October
VINIFICATION TECHNIQUES	The grapes are crushed immediately after harvesting with soft pressing. The freshly filtered must is fermented in an autoclave till the pressure reaches 2,5 bar. When the must reaches 6-7 % vol. the fermentation is stopped by lowering down the temperature. Then the wine get filtered and bottled.
TYPE & LENGHT OF MATURATION	Few month in the bottle
ALCOHOL	6,5% vol.
ACIDITY	5,3 g/l.
RESIDUAL SUGAR	110 g/l.
PRESSURE	6 bar
AVERGE YEARLY PRODUCTION	100.000 bottles



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