



ROBERTO SAROTTO

Asti DOCG Secco

Brand new regional DOCG: Asti Secco, a dry Asti made from 100% Moscato d'Asti grapes. Straw yellow color, fine bubbles, aromatic on the nose, with delicate flavors of peach and apricot but also white and yellow flowers, such as jasmine, dandelion, linden and orange blossom. Very elegant and light on the palate, this sparkling wine offers an easy drinking thanks to the moderate alcohol content. Ideal for an aperitif, but also matches well with light dishes such as salads, vegetables, white meat and why not, soft structure desserts like sponge cake or panettone.

DENOMINATION	Asti Secco DOCG , Dry sparkling wine
COLOUR	Straw yellow
GRAPE	100% Moscato d'Asti
ORIGIN	Neviglie, 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, selecting the healthiest grapes
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 6 bar. The wine is bottled after a few weeks after being stocked in autoclave.
TYPE & LENGHT OF MATURATION	Few weeks in the bottle
ALCOHOL	11,5% vol.
ACIDITY	5 g/l
RESIDUAL SUGAR	12,5 g/l
PRESSURE	6 bar
AVERGE YEARLY PRODUCTION	100.000 bottles



AZIENDA AGRICOLA ROBERTO SAROTTO di CAVALLOTTO AURORA - Via Ronconuovo 13 - 12050 Neviglie CN

C.F. e REG.IMP.CN CVLRRRA61P63A124U P.IVA 02837140041

email roberto@robertosarotto.com - sito www.robertosarotto.com

Tel 0173 630 228 - Fax 0173 630 366