



ROBERTO SAROTTO

"Manenti"- Gavi del Comune di Gavi DOCG

A wine of excellent finesse and complexity, with a surprisingly long life. A rare wine, to be savoured while thanking time for having made it so special and unique. Outstanding with any fish-based dish, and with hot and cold hors-d'oeuvres.

DENOMINATION	Gavi del Comune di Gavi DOCG
COLOUR	straw yellow
GRAPE	100% Cortese
ORIGIN	Gavi
SURFACE AREA	15 Hectares
ASPECT & ALTITUDE	South, South Est at 270 metres 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 cool fermentation
TYPE & LENGHT OF MATURATION	2 months in stainless steel & 2 months in bottle
ALCOHOL	12,5% vol.
TOTAL ACIDITY	5,5 g/l
RESIDUAL SUGAR	3-5 g/l
AVERGE YEARLY PRODUCTION	100.000 bottles

