



ROBERTO SAROTTO

GAVI DOCG  
DEL COMUNE  
DI GAVI  
“BRIC DI SASSI”



The Bric Sassi, is a perfect union between the territory and the climate. The result is a complex wine, worked traditionally using modern techniques. A wine of excellent finesse and complexity, with a surprisingly long life. A white wine of great structure to be savoured while thanking time for having made it so special and unique. Outstanding with any fish-based dish and with hot or cold hors-d'oeuvres.

**DENOMINATION:** Gavi del Comune di Gavi DOCG

**COLOUR:** straw yellow

**GRAPE:** Cortese

**SOIL:** calcareous marlstone

**HARVEST DATE:** second half of September

**ALCOHOL:** 13,5% vol. ca.

**SERVING TEMPERATURE:** 8/10 °C

**BOTTLE SIZE:** 0,75L

AZ. AGR. ROBERTO SAROTTO di Cavallotto Aurora  
Via Ronconuovo 13 - Neviglie 12050 (Cn) Italia  
Tel. +39 0173.630228 - Fax +39 0173.630366  
Email: [roberto@robertosarotto.com](mailto:roberto@robertosarotto.com)

[www.robertosarotto.com](http://www.robertosarotto.com)