



L'AVVOCATA 2017

This wine is named after the vineyard owner, a lawyer. Strict, stern, and commanding, she has always been known as simply "the lawyer."

The young, vivacious wine is almost comically at odds with its serious namesake.

APPELLATION: Barbera d'Asti d.o.c.g

GRAPE VARIETY: Barbera

PRODUCTION AREA: south of Asti

EXPOSURE: south - south west – south east

SOIL COMPOSITION: calcareous clay marl with prevalence of silt

VINEYARD ALTITUDE: 650/820 ft a.s.l.

TRAINING SYSTEM: Guyot

VINEYARD DENSITY: 4.000-5.000 plants per hectare

HARVESTING PERIOD: September 2017

HARVEST: selection in vineyards of the healthiest, ripest grapes hand collected in 40 lb picking baskets

VINIFICATION SYSTEM: maceration with skin contact with short and soft pumping over the skin cap

MALO-LATTIC: totally carried out

AGING: stainless steel tanks

ALCOHOL: 14,61% vol.

TOTAL ACIDITY: 5,76 g/l

pH: 3,51

COLOR: ruby red

NOSE: intense cherry, raspberry and blackberry flavours

TASTE: fresh and well balanced

PAIRINGS: salami sandwich, stewed baby squids with tomato sauce, meatballs with peas

SERVING TEMPERATURE: 16°/18°

SIZES: 0,750 l

