



COPPO

1892

L'AVVOCATA 2018 BARBERA D'ASTI DOCG



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 odds with its serious namesake.

APPELLATION: Barbera d'Asti Docg
GRAPE VARIETY: Barbera
PRODUCTION AREA:
EXPOSURE: south-south est-south west
SOIL COMPOSITION: calcareous clay marl with prevalence of silt
VINEYARDS ALTITUDE: 650-820 ft a.s.l.
VINeYARD DENSITY: 4.000 - 5.000 plants per hectare
TRAINING SYSTEM: Guyot
HARVEST PERIOD: September 2018
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 skin cap
MALOLACTIC: totally carried out
AGING: stainless steel tanks
ALCOHOL: 14,61 % vol
TOTAL ACIDITY: 5,53 g/l pH: 3,52
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

