



COPPO

1892

LA ROCCA 2018 GAVI DOCG



Coppo has managed Tenuta La Rocca in Monterotondo (Gavi) since the mid-1980s. Gavi is a classic white Piedmontese wine, made entirely from Cortese grape. It is one of the region's oldest native varieties. Its name derives from the wine's original consumer - the noble court, *corte* in Italian. La Rocca comes from marly calcareous soil that lend it an unexpected mineral complexity.

APPELLATION: Gavi Docg
GRAPE VARIETY: Cortese
EXPOSURE: south - south east
SOIL COMPOSITION: calcareous marl
VINEYARD ALTITUDE: 1050 ft a.s.l.
TRAINING SYSTEM: Guyot
VINEYARD DENSITY: 4.000 plants per hectare
HARVESTING PERIOD: September 2018
HARVEST: selection in vineyards of the healthiest, ripest grapes hand collected in 40 lb picking baskets
VINIFICATION SYSTEM: soft pressing and fermentation in stainless steel tanks at controlled temperature
MALOLACTIC: not carried out
ALCOHOL: 13,18 % vol
TOTAL ACIDITY: 5,43 g/l
pH: 3,19
COLOUR: pale straw yellow
NOSE: fresh and fruity with evident mineral notes
TASTE: savory with the right trace of citrin
PAIRINGS: as aperitif, oysters and seafood, braised rabbit with black olives and pine nuts, traditional piedmontese *bagna cauda*
SERVING TEMPERATURE: 12°
SIZES: 0,750 l

