COPPO

1892

LA ROCCA
Gavi Docg

Since the mid-1980s, Coppo has been managing Tenuta La Rocca in Gavi, where a classic Piedmontese white wine is produced from Cortese grapes, one of the oldest native grape varieties in Piedmont. The calcareous marl soil gives the wine a surprising mineral complexity.

APPELLATION: Gavi Docg
GRAPE VARIETY: 100% Cortese
EXPOSURE: south, south-east, south-west
SOIL COMPOSITION: calcareaous marl
VINEYARDS ALTITUDE: 1050 ft a.s.l
TRAINING SISTEM: Guyot
VINEYARD DENSITY: 4.000 plants per hectare
HARVESTING PERIOD: September
HARVEST: selection in vineyards of the healthiest, ripest grapes hand collected in 20 kg picking baskets
VINIFICATION SYSTEM: soft pressing and fermentation in stainless steel tanks at controlled temperature
MALOLACTIC: not carried out

COLOR: bright straw yellow
NOSE: aromas of white fruit, citrus notes, minerals and almonds
TASTE: great freshness, dry, plentiful with good body
PAIRINGS: Pasta with fish ragù, Roman-style puntarelle. Also excellent as an aperitif, with sushi and raw fish
SERVING TEMPERATURE: 12°
SIZES: 0,750 l

CATTEDRALI SOTTERRANEE
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