COPPO

1892

L'AVVOCATA
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: 100% Barbera
EXPOSURE: south, south east, south west
SOIL COMPOSITION: calcareous clay marl with prevalence of silt
VINEYARDS ALTITUDE: 650-820 ft a.s.l.
TRAINING SISTEM: Guyot
VINEYARD DENSITY: 4.000-5.000 plants per hectare
HARVESTING PERIOD: September
HARVEST: selection in vineyards of the helthiest, ripest grapes hand collected in 20 kg picking baskets
VINIFICATION SYSTEM: maceration with skin contact with short and soft pumping over skin cap
AGING: stainless steel tanks
MALOLACTIC: totally carried out

COLOR: ruby red
NOSE: red fruits aromas, floreal hints
TASTE: fresh and juicy
PAIRINGS: ragout pasta, stewed baby squid with peas, light seasoned cheese
SERVING TEMPERATURE: 16°/18°
SIZES: 0,750 l

CATTEDRALI SOTTERRANEE
PATRIMONIO DELL'UMANITÀ

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