



COPPO

1892

L'AVVOCATA 2022 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 2022

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

COLOR: ruby red

NOSE: red fruits aromas, floreal hints.

TASTE: fresh and juicy

PAIRINGS: *ragout* pasta, stewed baby squids with peas, light seasoned cheeses

SERVING TEMPERATURE: 16°/18°

SIZES: 0,750 l

