



Wine Description

Made from 100% Barbera d'Asti from the clay and chalky soils of selected vineyards around the town of Canelli, in Piedmont. Harvested in early September, the wine is fermented in stainless steel tanks and aged in large French oak casks for 68 months. Refined in bottle for several months, L'Avvocata is released ready to be enjoyed.

Tasting Notes

Rubyred in color, L'Avvocata offers Barbera's typical intense aromas of ripened cherry and strawberry. Round, fullbodied and balanced with a spicy finish of cola and ripe berries.

Suggested Food Pairings

L'Avvocata is a great choice for rich pasta with meat sauces, roastbeef, kebabs, ribs and aged cheeses.

L'Avvocata Barbera d'Asti

DOC 2007

vineyard characteristics

| | |
|-----------------------|---------------------------------------|
| Grape Variety | 100% Barbera |
| Production Area | Canelli and neighboring villages |
| Exposure | southern - south western – south east |
| Soil Composition | calcareous marl |
| Training System | Guyot |
| Elevation (feet) | 660-825 |
| Vines per Acre | 1,600-2,000 |
| Yield per Acre (tons) | 2.8/3.2 |

winemaking & aging

| | |
|---|---|
| Harvesting Period | September |
| Harvest | selection in vineyards of the healthiest, ripest grapes collected in 20 kg crates |
| Length of Alcoholic Fermentation (aprox days) | 10/14 |
| Fermentation Temperature (°F) | 79 |
| Vinification System | delestage and pumpover done |
| Malolactic Fermentation | yes |

aging

| | |
|---------------------------------|---------------|
| Aging Container | casks |
| Size of Aging Container | 2,500-5,000 L |
| Cooperage | french oak |
| Length of Aging Before Bottling | 6/8 months |

analytical data

| | |
|---------------|-----------|
| Alcohol | 14.5% vol |
| Total Acidity | 5.7 g/l |
| pH | 3.45 |

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