



Wine Description

La Rocca, the name of the estate, is made from 100% Cortese, a local grape, and fermented in temperature controlled stainless steel tanks. Malolactic fermentation is not carried out, in order to preserve Gavi's textbook freshness and zesty fruitiness. The wine is refined in tanks for three months prior to bottling and it is released ready to be enjoyed.

Tasting Notes

La Rocca is pale yellow in color with subtle greenish reflections. It is fresh and delicate on the nose with hints of citrus. On the palate, it is crisp, light, and dry with balanced acidity and a delicate finish.

Suggested Food Pairings

Recommended with antipasti, salads, vegetable based soups, seafood, and lightly grilled white meats.

La Rocca Gavi

DOCG 2010

vineyard characteristics

Grape Variety	100% Cortese
Production Area	Monterotondo di Gavi
Exposure	southern/southeastern
Soil Composition	clay and limestone marl
Training System	Guyot
Elevation (feet)	420
Vines per Acre	1600
Yield per Acre (tons)	3.2

winemaking & aging

Harvesting Period	September
Harvest	selection in vineyards of the healthiest, ripest grapes collected in 20 kg crates
Fermentation Container	stainless steel tanks
Length of Alcoholic Fermentation (aprox days)	12/15
Fermentation Temperature (°F)	59
Vinification System	soft pressing
Malolactic Fermentation	no

aging

Aging Container	stainless steel tanks
Length of Aging Before Bottling	4 months
Length of Bottle Aging	3 months

analytical data

Alcohol	13.28 % vol
Total Acidity	5.69 g/l
pH	3.18

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