



L'AVVOCATA 2015

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 at odds with its serious namesake.

APPELLATION: Barbera d'Asti DOCG
GRAPE VARIETY: Barbera
PRODUCTION AREA: south of Asti
EXPOSURE: south - southwest – southeast
SOIL COMPOSITION: calcareous clay marl with prevalence of silt
VINEYARD ALTITUDE: 650/820 ft a.s.l.
TRAINING SYSTEM: Guyot
VINEYARD DENSITY: 4,000-5,000 plants per hectare
HARVESTING PERIOD: September 15
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 the skin cap
MALOLACTIC: totally carried out
AGING: stainless steel tanks
ALCOHOL: 14.20% vol.
TOTAL ACIDITY: 5.24 g/l
pH: 3.57
COLOR: ruby red
NOSE: intense cherry, raspberry and blackberry flavors
TASTE: fresh and well balanced
PAIRINGS: salami sandwich, seafood prepared in tomato sauce, meatballs with peas
SERVING TEMPERATURE: 16°/18° C
SIZES: 0.375 l - 0.750 l

