

COPPO

CANELLI



L'ARocca

GAVI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

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ITALIA



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CANELLI

LA ROCCA GAVI 2015

La Rocca is made from 100% Cortese, a local grape, and gently 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.

GRAPE VARIETY: 100% Cortese

PRODUCTION AREA: Monterotondo di Gavi

HARVESTING PERIOD: September 2015

HARVEST: hand selected in vineyards with the healthiest, ripest grapes and placed in 40 lb picking baskets

AGING: stainless steel tanks

COLOR: pale yellow with subtle greenish reflections

NOSE: fresh and delicate on the nose with hints of citrus

TASTE: crisp, light, and dry with balanced acidity and a delicate finish

PAIRINGS: antipasti, salads, grilled or fried calamari, vegetable soups, and roasted white meats

