



GAVI LA ROCCA 2017



Coppo has managed the Tenuta La Rocca in Monterotondo in the town of Gavi since the mid-1980s. Gavi, a classic, white Piedmontese wine, is made entirely from the Cortese grape, one of the region's oldest native varieties. Its name derives from the wine's original consumer – the nobles of court, or corte. Gavi La Rocca comes from marly-calcareous soils that lend it an unexpected mineral complexity.

APPELLATION: Gavi DOCG
GRAPE VARIETY: Cortese
PRODUCTION AREA: Monterotondo di Gavi
EXPOSURE: south - southeast
SOIL COMPOSITION: calcareous marl
VINEYARD ALTITUDE: 1050 ft a.s.l.
TRAINING SYSTEM: Guyot
VINEYARD DENSITY: 4,000 plants per hectare
HARVESTING PERIOD: September 2017
HARVEST: selection in vineyards of the healthiest, ripest grapes hand collected in 40 lb picking baskets
VINIFICATION SYSTEM: soft pressing and fermentation in stainless steel tanks at controlled temperature
MALOLACTIC: not carried out
ALCOHOL: 13.09 % vol
TOTAL ACIDITY: 5.80 g/l
pH: 3.15
COLOR: pale straw colored yellow
NOSE: fresh and fruity with evident mineral notes
TASTE: savory with the right trace of citrus
PAIRINGS: as aperitif, oysters and seafood, braised rabbit with black olives and pine nuts "Ligurian style", bagna cauda (a traditional sauce from Piedmont, made with olive oil, anchovies and garlic, served with a variety of fresh vegetables)
SERVING TEMPERATURE: 12° C
SIZES: 0.50 l

