



### L'AVVOCATA 2017

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 d.o.c.g  
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 2017  
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: 14.61% vol.  
TOTAL ACIDITY: 5.76 g/l  
pH: 3.51  
COLOR: ruby red  
NOSE: intense cherry, raspberry and blackberry flavors  
TASTE: fresh and well balanced  
PAIRINGS: salami sandwich, stewed baby squids with tomato sauce, meatballs with peas  
SERVING TEMPERATURE: 16°/18°  
SIZES: 0.750 l

