



# COPPO

1892

## LA ROCCA 2018 GAVI DOCG



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

APPELLATION: Gavi Docg  
GRAPE VARIETY: Cortese  
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 2018  
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: 13.18 % vol  
TOTAL ACIDITY: 5.43 g/l  
pH: 3.19  
COLOUR: pale straw yellow  
NOSE: fresh and fruity with evident mineral notes  
TASTE: savory with the right trace of citrine  
PAIRINGS: as aperitif, oysters and seafood, braised rabbit with black olives and pine nuts, traditional piedmontese *bagna cauda*  
SERVING TEMPERATURE: 12°  
SIZES: 0.750 l

