



# COPPO

1892

## L'AVVOCATA 2020 BARBERA D'ASTI DOCG

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 odds with its serious namesake.



APPELLATION: Barbera d'Asti Docg  
GRAPE VARIETY: Barbera  
EXPOSURE: south - southeast - southwest  
SOIL COMPOSITION: calcareous clay marl with prevalence of silt  
VINEYARDS ALTITUDE: 650-820 ft a.s.l.  
VINEYARD DENSITY: 4.000 - 5.000 plants per hectare  
TRAINING SYSTEM: Guyot  
HARVEST PERIOD: September 2020  
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 skin cap  
MALOLACTIC: totally carried out  
AGING: stainless steel tanks  
COLOR: bright ruby red  
NOSE: red fruit, the characteristic sour black cherry and plum notes of Barbera. A delicate floral suggestion of rose in the background.  
TASTE: juicy and vibrantly fresh  
PAIRINGS: barbecued meat skewer, *olive all'ascolana*, amatriciana pasta  
SERVING TEMPERATURE: 16°-18° C (60°-65° F)  
SIZES: 750 ml

