



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 - south west – south east
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
MALO-LATTIC: 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 flavours
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

