



COPPO

1892

LA ROCCA 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 - south east - south west

SOIL COMPOSITION: calcareous marl

VINEYARD ALTITUDE: 1050 ft a.s.l.

TRAINING SYSTEM: Guyot

VINEYARD DENSITY: 4.000 plants per hectare

HARVESTING PERIOD: September 2022

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

COLOUR: bright straw yellow

NOSE: ripe fruity hints of white peach, it closes with a nice citric suggestion of orange skin. Mineral notes.

TASTE: opens with an enveloping sensation balanced by a good acidity. Persistent and saline.

PAIRINGS: pine nut and swordfish pasta, shellfish and mollusk, *puntarelle alla romana*

SERVING TEMPERATURE: 12°

SIZES: 0,750 l

