COPPO

1892

BAROLO
Docg

The restyling of the Barolo label: a clearer symbol of Cantine Coppo's tradition and history. The new front label features a historic painting of Cantine Coppo, serving as an identity mark that highlights Coppo's pioneering role in Barolo and its historical contribution to the Barolo Coppo identity. Harmoniously integrated with the logo and the founding year, this design strengthens the brand's historical memory without compromising the elegance of the original label.

APPELLATION: Barolo Docg

GRAPE VARIETY: 100% Nebbiolo

EXPOSURE: south, south-east, east

HARVESTING PERIOD: end of September, beginning of October

HARVEST: selection in vineyards of the helthiest, ripest grapes hand collected in 20 kg picking baskets

VINIFICATION SYSTEM: maceration with skin contact with short and soft pumping over skin cap

AGING: 36 months in barrels

MALOLACTIC: totally carried out

COLOR: garnet red with brilliant reflections

NOSE: intense aromas of cocoa, hints of strawberries and cherries, liquorice

TASTE: round with long persistence, well-integrated tannins

PAIRINGS: beef-fillet, slow cooked veal-cheek, long-aged cheese

SERVING TEMPERATURE: 18°

SIZES: 0,750 l

CATTEDRALI SOTTERRANEE
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