COPPO

1892

BAROLO
Docg del Comune di La Morra

Thanks to the long-standing experience gained since the 1950s in the production of Barolo, Coppo Winery — by virtue of a specific ministerial exemption — is today among the very few estates authorized to vinify Nebbiolo grapes originating from the Barolo DOCG area.

APPELLATION: Barolo Docg
GRAPE VARIETY: 100% Nebbiolo
EXPOSURE: south, south-east
SOIL COMPOSITION: blue-gray marls with calcareus clay
VINEYARDS ALTITUDE: 720-790 ft a.s.l
TRAINING SISTEM: Guyot
VINEYARD DENSITY: 4.000-5.000 plants per hectare
HARVESTING PERIOD: 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 large casks
MALOLACTIC: totally carried out

COLOR: garnet red
NOSE: elegant notes of rose and violet, aromas of red berries and grapefruit, hints of licorice
TASTE: linear, clean and precise. Soft and silky tannins with long and persistent aftertaste
PAIRINGS: Roasted beef shank, roasted beef shoulder, lamb
SERVING TEMPERATURE: 18°
SIZES: 0,750 l

CATTEDRALI SOTTERRANEE
PATRIMONIO DELL'UMANITÀ

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