COPPO

1892

CAMP DU ROUSS
Barbera d'Asti Docg

Literally meaning "field of the red-haired" (in Piedmontese dialect, 'camp' means vineyard, 'du rouss' means red, red-haired). The wine owes its name to this singular characteristic of the first owner of the vineyards.

APPELLATION: Barbera d'Asti Docg
GRAPE VARIETY: 100% Barbera
PRODUCTION AREA: south of Asti territory
EXPOSURE: south, south west
SOIL COMPOSITION: calcareous clay marl with prevalence of silt
VINEYARDS ALTITUDE: 650-820 ft a.s.l.
TRAINING SISTEM: Guyot
VINEYARD DENSITY: 4.000-5.000 plants per hectare
HARVESTING PERIOD: September
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: 12 months in french oak barriques
MALOLACTIC: totally carried out

COLOR: dark ruby red
NOSE: ripe red fruits scents
TASTE: well balanced between structure and freshness
PAIRINGS: pasta with beans, risotto with porcini mushrooms, chicken chasseur
SERVING TEMPERATURE: 16°/18°
SIZES: 0,375 l - 0,750 l - 1,5 l - 3 l

CATTEDRALI SOTTERRANEE
PATRIMONIO DELL'UMANITÀ

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