COPPO

1892

CLELIA COPPO
Metodo Classico
VSQ Rosé

The very limited production of this classic method rosé is the result of a blend of Chardonnay and Pinot Noir grapes vinified in red. The finesse and delicacy of this sparkling wine derives from the particular vinification process called rosé d'assemblage: it is the combination of a special cuvée to make the rosé more elegant and creamy.

APPELLATION: Vino Spumante di Qualità
GRAPE VARIETY: Chardonnay, Pinot Nero
FIRST VINTAGE PRODUCED: 2005
EXPOSURE: east-west
SOIL COMPOSITION: calcareus and sandy marl
VINEYARDS ALTITUDE: 885–1470 ft a.s.l.
VINEYARD DENSITY: 4.000 plants per hectare
TRAINING SYSTEM: Guyot
HARVEST PERIOD: August
HARVEST: selection in vineyard of the healthiest, ripest grapes hand collected in 20 kg picking baskets
VINIFICATION: soft pressing and fermetation in stainless steel tanks at controlled temperature
REFINING: 24 months in the bottle
CAPTURING THE SPARKLE: in bottle following the traditional method
MALOLACTIC: totally carried out

COLOR: pale pink with copper reflections
PERLAGE: elegant, persistent
NOSE: small red fruits and notes of white flowers
TASTE: refreshing and juicy
PAIRINGS: shellfish, grilled meats
SERVING TEMPERATURE: 7°/9°
SIZES: 0,750 l - 1,5 l

CATTEDRALI SOTTERRANEE
PATRIMONIO DELL'UMANITÀ

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