COPPO

1892

LUIGI COPPO
Alta Langa Docg
Brut

Luigi, who succeeded the founder Piero Coppo, faced very harsh and difficult times following the flood of 1948. Thanks to his tenacity and determination, the cellars were modernized, adopting innovative technologies. This sparkling wine is dedicated to him and to all those who will never bow to adversity.

APPELLATION: Alta Langa Docg

GRAPE VARIETY: Pinot Noir, Chardonnay

EXPOSURE: east-west

SOIL COMPOSITION: calcareus clay marl

VINEYARDS ALTITUDE: 880–1470 ft a.s.l.

VINEYARD DENSITY: 4.000-5.000 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

AGING: 30 months on lees in bottle

CAPTURING THE SPARKLE: in bottle following the traditional method

MALOLACTIC: totally carried out

COLOR: pale straw-yellow, greenish reflections

PERLAGE: fine

NOSE: intense, fragrant, fresh aplle aromas followed by the characteristica scent of bread and yeast

TASTE: dry, fresh and elegant

PAIRINGS: as aperitif, mortadella, fried baby squids and anchovies, steamed prawn

SERVING TEMPERATURE: 6°/8°

SIZES: 0,750 l - 1,5 l

CATTEDRALI SOTTERRANEE
PATRIMONIO DELL'UMANITÀ

COPPO S.R.L. Via Alba 68 - 14053 Canelli (AT)
TEL. +39 0141823146
info@coppo.com – www.coppo.com