COPPO

1892

LUIGI COPPO
Alta Langa Docg
Pas Dosé

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. The pas posé versione is considered the purest and most sincere expression of the terroir, the vintage, and the work carried out in the vineyard and the cellar.

APPELLATION: Alta Langa Docg
GRAPE VARIETY: Pinot Noir, Chardonnay
EXPOSURE: east-west
SOIL COMPOSITION: calcareus clay marl
VINEYARDS ALTITUDE: 885 – 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, persistent
NOSE: intense and fresh. Apple aromas and honey scents followed by the characteristic aromas of bread and yeast
TASTE: fresh and dry
PAIRINGS: as aperitif, Prosciutto Crudo di Parma, seafood, steamed prawn
SERVING TEMPERATURE: 6°/8°
SIZES: 0,750 l - 1,5 l

CATTEDRALI SOTTERRANEE
PATRIMONIO DELL'UMANITÀ

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