COPPO

1892

MONTERIOLO
Piemonte Doc
Chardonnay

This bottle is the fruit of four decades of care and of a unique Piedmont terroir. Forty years of harvests have written a precious page in our history. Coppo's Monteriolo Chardonnay celebrates this historic milestone with a special edition that honors its heritage while highlighting the present.

40 Vintages of Elegance

APPELLATION: Piemonte Doc Chardonnay

GRAPE VARIETY: 100% Chardonnay

FIRST VINTAGE PRODUCED: 1984

EXPOSURE: south, south-east

SOIL COMPOSITION: calcareous clay marl with prevalence of silt

VINEYARDS ALTITUDE: 650 ft a.s.l

TRAINING SISTEM: Guyot

VINEYARD DENSITY: 4.500 plants per hectare

HARVESTING PERIOD: September

HARVEST: selection in vineyards of the healthiest, ripest grapes hand collected in 20 kg picking baskets

VINIFICATION AND FINIG: soft pressing and fermentation in french oak barrels

AGING: on fine lees in french oak barrels with several batonnages

MALOLACTIC: partially carried out

COLOR: brilliant straw yellow

NOSE: hints of yellow flowers enriched by notes of exotic fruit and ripe peach

TASTE: a fresh front-end leaves room to an enveloping structure and a mineral finish

PAIRINGS: lobster, chicken with mustard sauce, Bitto cheese

SERVING TEMPERATURE: 14°

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