COPPO

1892

PIERO COPPO
Alta Langa Docg Riserva

Our rarest sparkling wine: the limited number of bottles are dedicated to Piero Coppo, founder of the winery. This prestigious wine is produced only in years with exceptional vintages. Of the sparkling wines, this ages the best. You can still open a bottle from over twenty years ago today, and find no loss of its fine quality.

APPELATION: Alta Langa Docg Riserva
GRAPE VARIETY: Pinot Noir, Chardonnay
FIRST VINTAGE PRODUCED: 1983
EXPOSURE: east-west
SOIL COMPOSITION: calcareus marl soil
VINEYARDS ALTITUDE: 270-450 m s.l.m.
VINEYARD DENSITY: 4.000 plants per hectare
TRAINING SYSTEM: Guyot
HARVEST PERIOD: August-September
HARVEST: selection in vineyard of the healthiest, ripest grapes hand collected in 20 kg picking baskets
VINIFICATION: soft pressing and fermetation in oad barrels
AGING: 9 months on fine lees in french oad barrels with several batonnages followed by 99 months in bottle
CAPTURING THE SPARKLE: in bottle following the traditional method
MALOLACTIC: totally carried out

COLOR: golden straw yellow
PERLAGE: very fine
NOSE: mineral scents, bread crust and yeast overtones
TASTE: creamy, austere and elegant
PAIRINGS: scallops au gratin, grilled lobster, foie gras escalope
SERVING TEMPERATURE: 7°/9°
SIZES: 0,750 l

CATTEDRALI SOTTERRANEE
PATRIMONIO DELL'UMANITÀ

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