COPPO

1892

POMOROSSO
Nizza Docg

This wine owes its name to a red apple tree that grows on top of the hill where the vineyards were cultivated. This is the most prestigious Barbera from Coppo, and contributed substantially to the rebirth of this variety.

APPELLATION: Nizza Docg
GRAPE VARIETY: 100% Barbera
FIRST VINTAGE PRODUCED: 1984
PRODUCTION AREA: Agliano Terme, Castelnuovo Calcea, Nizza Monferrato
EXPOSURE: south, south-east
SOIL COMPOSITION: calcareous clay marl, the soil skeleton re-veals the presence of gypsum, iron conglomerates and a modest amount of calcium carbonate
VINEYARDS ALTITUDE: 650 ft a.s.l.
TRAINING SISTEM: Guyot
VINEYARD DENSITY: 5.500 plants per hectare
HARVESTING PERIOD: September
HARVEST: selection in vineyards of the helthiest, ripest grapes hand collected in 20 kg picking baskets
VINIFICATION SYSTEM: maceration with skin contact with short and soft pumping over skin cap
AGING: 14 months in oak barrels
MALOLACTIC: totally carried out

COLOR: brilliant ruby red
NOSE: typical red fruit aromas, elegant and hetereal notes of tobacco
TASTE: fullo body, deep and long persistence
PAIRINGS: veal stew, medium aged cow-milk cheese, stuffed pasta
SERVING TEMPERATURE: 16°/18°
SIZES: 0,375 l - 0,750 l - 1,5 l - 3 l - 6 l - 9 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