COPPO

1892

RdF
Piemonte Doc Chardonnay

Since 1998, RdF has been the ultimate expression of the Chardonnay grape variety for Coppo. Years of careful winemaking have led to the identification of small plots of exceptional value, unique for the potential they offer. This gave rise to the idea of a reserve produced in limited quantities and only in the best vintages— the pinnacle of Coppo's quality and style.

APPELLATION: Piemonte Doc Chardonnay
GRAPE VARIETY: 100% Chardonnay
FIRST VINTAGE PRODUCED: 1998
EXPOSURE: south
SOIL COMPOSITION: calcareous clay marl, soil skeleton reveals presence of gypsum, iron conglomerate and a modest amount of calcium carbonate
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, fermentation and long aging in french oak barrels with several batonnages
MALOLACTIC: partially carried out

COLOR: bright yellow with golden shades
NOSE: elegant, balanced between fruity notes of banana and mango, and floral hints of Jasmin flowers and honey
TASTE: enveloping, voluptuous, saline
PAIRINGS: peruvian style ceviche, smoked eel risotto, tartufo bianco d'Alba
SERVING TEMPERATURE: 14°
SIZES: 0,750 l - 1,5 l

CATTEDRALI SOTTERRANEE
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