COPPO

1892

RdF
Nizza Docg Riserva

Since 1998, RdF has been the ultimate expression of the Barbera. 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, representing the pinnacle of quality and style in Coppo's production philosophy.

APPELLATION: Nizza Docg Riserva
GRAPE VARIETY: 100% Barbera
FIRST VINTAGE PRODUCED: 1998
EXPOSURE: south-south west
SOIL COMPOSITION: calcareous clay marl with prevalence of silt
VINEYARDS ALTITUDE: 650 ft a.s.l.
TRAINING SISTEM: Guyot
VINEYARD DENSITY: 6.000 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: 20 months in french oak barrels
MALOLACTIC: totally carried out

COLOR: intense ruby red
NOSE: deep and penetrating with ripe red fruit hints of plum and berries enveloped in an ethereal bouquet
TASTE: warm, enveloping and full bodied extremely long-lasting, persistence, in great harmony with the perfume
PAIRINGS: wild game meat, meat sauce ravioli, cardoon flan with fonduta
SERVING TEMPERATURE: 14°/16°
SIZES: 0,750 l - 1,5 l

CATTEDRALI SOTTERRANEE
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