COPPO

1892

RISERVA COPPO
Alta Langa Docg Riserva

Riserva Coppo is the flagship sparkling wine of the winery, representing the pinnacle of its tradition and expertise. Distinguished by remarkable mineral complexity and a bold, elegant structure, this spumante is crafted to evolve beautifully over time. It is a wine of great character and longevity, capable of expressing its full potential even after many years of aging.

APPELLATION: Alta Langa Docg Riserva
GRAPE VARIETY: Pinot Noir, Chardonnay
FIRST VINTAGE PRODUCED: 1984
EXPOSURE: east-west
SOIL COMPOSITION: calcareus marl
VINEYARDS ALTITUDE: 885–1470 ft a.s.l.
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 oak barrels
AGING: 9 months on fine lees in french oad barrels with several batonnages followed by 36 months in bottle
CAPTURING THE SPARKLE: in bottle following the traditional method
MALOLACTIC: totally carried out

COLOR: brillant straw yellow
PERLAGE: extremely fine
NOSE: scents of yeast and bread crust, sweet notes and fresh fruits aromas
TASTE: dry, complex, long finish
PAIRINGS: fish based dishes, grilled meats, pigeon casserole
SERVING TEMPERATURE: 7°/9°
SIZES: 0,750 l - 1,5 l

CATTEDRALI SOTTERRANEE
PATRIMONIO DELL'UMANITÀ

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