



### *Wine Description*

A long history of Barbera production, flawless winemaking and the beauty of the final wines have established a solid reputation for the Coppo family. They now apply the same excellent standards to their production of Nebbiolo. From grapes grown using traditional vineyard practices, this wine fully captures the terroir and represents the broad, complex and age-worthy profile for which the Barolo DOCG is so cherished.

### *Tasting Notes*

This garnet wine displays layered aromas of violets, black cherries, licorice, tea and tobacco. On the palate, it shows remarkable balance and continues to unfold into a long, satisfying finish.

### *Suggested Food Pairings*

Pairs beautifully with roasted game, pot roasts and hearty winter stews.

## Barolo

DOCG 2005

### vineyard characteristics

Grape Variety	100% Nebbiolo
Production Area	Castiglione Falletto
Exposure	southern - south western
Soil Composition	calcareous and clay marl with presence of sand
Training System	Guyot
Elevation (feet)	825

### winemaking & aging

Harvesting Period	September
Harvest	selection in vineyards of the healthiest, ripest grapes collected in 20 kg crates
Fermentation Container	stainless steel tanks
Length of Alcoholic Fermentation (aprox days)	10/14
Fermentation Temperature (°F)	79
Vinification System	delestage and pumpover done
Length of Maceration (days)	10
Malolactic Fermentation	yes

### aging

Aging Container	casks
Size of Aging Container	2,500 L
Cooperage	french oak
Length of Aging Before Bottling	30 months
Length of Bottle Aging	6 months

### analytical data

Alcohol	13.62 % vol
Total Acidity	5.59 g/l
pH	3.36