



### *Wine Description*

A lush 100% Barbera d'Asti grown in selected vineyards near Canelli, in Piedmont at an elevation of 657 feet above sea level. The grapes for Pomorosso are harvested in September/October and the must is macerated with the skins for 12 days, delivering excellent concentration and density. Coppo's flagship Barbera is aged in 100% new barriques for 15 months.

### *Tasting Notes*

Deep ruby red in color with garnet hues, Pomorosso offers a complex and fragrant bouquet of ripe cherries and blackberry, deliciously integrated with subtle notes of cherry liqueur, chocolate, vanilla and espresso. This Barbera is very intense and toasty in character with a solid yet velvety structure.

### *Suggested Food Pairings*

An extremely elegant and sumptuous Barbera that pairs well with pasta in rich meat sauce, polenta with sausages and mushrooms, and red meat dishes such as roasted game, fillet mignon and roast beef.

## Pomorosso Barbera d'Asti

DOC 2006

### vineyard characteristics

Grape Variety	100% Barbera d'Asti
Production Area	Castelnuovo Calcea and Agliano Terme
Exposure	southern/southwestern
Soil Composition	marl and limestone
Training System	Guyot
Elevation (feet)	644
Vines per Acre	2,200

### winemaking & aging

Harvesting Period	September
Harvest	selection in vineyards of the healthiest, ripest grapes collected in 20 kg crates
Fermentation Container	stainless steel
Length of Alcoholic Fermentation (aprox days)	10/14
Fermentation Temperature (°F)	79
Vinification System	delestage and pumpover done
Length of Maceration (days)	12

### aging

Aging Container	french barriques
Size of Aging Container	225 L
Age of Aging Container	new
Cooperage	various
Length of Aging Before Bottling	15 months
Length of Bottle Aging	several months

### analytical data

Alcohol	13.70 % vol
Total acidity	5.60 g/l
pH	3.46

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