



Wine Description

The perfect blend of 60% Cabernet Sauvignon and 40% Barbera grapes grown in the Canelli area, as well as neighboring villages. Harvested in September, this wine is fermented in stainless steel for ten days, and then aged in new French oak for twelve months prior to bottling.

Tasting Notes

In Alterego, Barbera's plush fruit and moderate tannins mingle beautifully with Cabernet's muscular structure, producing a superb wine that is round and concentrated on the palate. Alterego offers delicious aromas of red currant and cherry fruit, followed by notes of cassis and toasted wood.

Suggested Food Pairings

A great wine for game and roasted meats.

Alterego

DOC 2007

vineyard characteristics

Grape Variety	60% Cabernet Sauvignon 40% Barbera
Production Area	Canelli and neighboring villages
Exposure	southern - south western
Soil Composition	calcareous marl
Training System	Guyot
Elevation (feet)	660-825
Vines per Acre	2,000
Yield per Acre (tons)	2.4

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	barrels
Cooperage	new french oak
Length of Aging Before Bottling	12 months

analytical data

Alcohol	14.00 % vol
Total Acidity	5.33 ‰
pH	3.55

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