



#### **COSTEBIANCHE 2014**

Costebianche is the youngest Chardonnay produced by Coppo. The wine gets its name from its vineyards, which are planted in naturally white soils of clayey-calcareous marl.

**NAME ORIGIN:** this wine owes its name to the color of the soil where the vineyards are located; Costebianche means "white slopes".

**APPELLATION:** Piemonte DOC

**GRAPE VARIETY:** Chardonnay

**EXPOSURE:** south - southeast – southwest

**SOIL COMPOSITION:** calcareous clay marl

**VINEYARD ALTITUDE:** 650 ft a.s.l.

**TRAINING SYSTEM:** Guyot

**VINEYARD DENSITY:** 4,000 plants per hectare

**HARVESTING PERIOD:** September 2014

**HARVEST:** selection in vineyards of the healthiest, ripest grapes hand-collected in 40 lb picking baskets

**VINIFICATION AND FINING:** after the soft pressing, 20% of the must is fermented and aged on fine lees in French oak barrels of second and third year

**MALOLACTIC:** partially carried out

**ALCOHOL:** 11.92 % vol

**TOTAL ACIDITY:** 5.51 g/l

**pH:** 3.26

**COLOR:** straw yellow with greenish reflections

**NOSE:** floral notes, apple, white peach, and citrus fruits

**TASTE:** fresh and round, pleasantly savory

**PAIRINGS:** vegetables in aspic, gazpacho, stuffed zucchini flowers, sole meunière

**SERVING TEMPERATURE:** 12° C

**SIZES:** 0.750 l

