



BAROLO 2010

Because of its historical significance, Coppo is among the few wineries allowed to vinify Nebbiolo to become Barolo outside of the wine's strict production zone.

APPELLATION: Barolo DOCG
GRAPE VARIETY: Nebbiolo
EXPOSURE: south - southwest
SOIL COMPOSITION: calcareous clay marl with presence of sand and silt
VINEYARD ALTITUDE: 650-820 ft a.s.l.
TRAINING SYSTEM: Guyot
VINEYARD DENSITY: 4.000 - 5.000 plants per hectare
HARVESTING PERIOD: October 2010
HARVEST: selection in vineyards of the healthiest, ripest grapes hand collected in 40 lb picking baskets
VINIFICATION SYSTEM: maceration with skin contact with short and soft pumping over the skin cap
MALOLACTIC: totally carried out
AGING: 36 months in large French oak casks
ALCOHOL: 13.61% vol
TOTAL ACIDITY: 5.10 g/l
pH: 3.68
COLOR: intense garnet
NOSE: violet, cherries and licorice aromas
TASTE: well balanced, harmonious and elegant
PAIRINGS : baked beef shank, braised veal cut, baked lamb with potatoes
SERVING TEMPERATURE: 18° C
SIZES: 0.750 l - 5l

