



### BAROLO 2011

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: late September 2011  
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: 13.48% vol  
TOTAL ACIDITY: 4.90 g/l  
pH: 3.69  
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

