



COPPO
1892

**COSTEBIANCHE 2017
PIEMONTE CHARDONNAY DOC**



Costebianche is the youngest Chardonnay produced by Coppo. This wine gets its name from the vineyards planted in naturally white soils of clay and calcareous marl.

APPELLATION: Piemonte Chardonnay Doc
GRAPE VARIETY: 100% Chardonnay
EXPOSURE: south- southeast- south west
SOIL COMPOSITION: calcareous clay marl
VINEYARDS ALTITUDE: 650 ft above sea level

TRAINING SYSTEM: Guyot
VINEYARD DENSITY: 4,000 plants per hectare
HARVEST PERIOD: August 2017
HARVEST: selection in vineyards of the healthiest, ripest grapes hand collected in 40 lb picking baskets
VINIFICATION AND FINING: after soft pressing, 20% of the must is fermented and aged on fine lees in French oak barrels
MALOLACTIC FERMENTATION: partially carried out

ALCOHOL: 12.58 % vol
TOTAL ACIDITY: 5.76 g/l
pH: 3.29
COLOR: straw yellow with greenish reflections
NOSE: floral notes and apple, white peach and citrus fruits
TASTE: fresh, round, pleasantly savory
PAIRINGS: vegetable aspic, gazpacho, stuffed zucchini flowers, sole meuniere
SERVING TEMPERATURE: 12°
SIZE: 0.750 l

