



COPPO

1892

POMOROSSO 2016 NIZZA DOCG



This wine owes its name to a red apple tree that grows on top of the hill where the vineyards were cultivated. This is the most prestigious Barbera from Coppo, and contributed substantially to the rebirth of this variety.

APPELLATION: Nizza Docg
GRAPE VARIETY: Barbera
FIRST VINTAGE PRODUCED: 1984
EXPOSURE: south - southeast
SOIL COMPOSITION: calcareous clay marl, the soil skeleton reveals the presence of gypsum, iron conglomerates and a modest amount of calcium carbonate
VINEYARD ALTITUDE: 650 ft a.s.l.
TRAINING SYSTEM: Guyot
VINEYARD DENSITY: 5,500 plants per Ha
HARVESTING PERIOD: September 2016
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: 14 months in oak barrels
ALCOHOL: 15.54 % vol
TOTAL ACIDITY: 5.50 g/l pH: 3.54
COLOR: ruby intense red, crystal clear, with garnet red reflections
NOSE: intense sensations of red fruits, black cherry and blackberry, ethereal; violet notes and sweet spices
TASTE: well structured and round, persistent, reflects the typical freshness of this grape, velvety sensations
PAIRINGS: boar meat cooked in spices and wine, potato dumplings with hare ragout, *Blu del Moncenisio* cheese
SERVING TEMPERATURE: 16° / 18°
SIZES: 0.375 l - 0.750 l - 1.5 l - 3 l - 6 l - 9 l

