



**COPPO**  
1892

### MONTERIOLO 2015



Many people believe that Chardonnay was introduced recently in Piedmont, but that doesn't correspond to reality. In fact, the presence of this variety has been documented since the first half of the 1800s, thanks to the initiative of an important military and political figure: Filippo Asinari, count of San Marzano and Costigliole. After cooperating alongside Napoleon in France, he came back to Piedmont bringing some Chardonnay vines with him, taken from the world-famous vineyards of Montrachet, with the objective of planting them around Costigliole. The presence of these vines in the area still endures, thanks to the composition of our soil and the local microclimate, both particularly suitable for the Chardonnay to take root.

APPELLATION: Piemonte DOC  
GRAPE VARIETY: Chardonnay  
FIRST VINTAGE PRODUCED: 1984  
EXPOSURE: south - southeast  
SOIL COMPOSITION: calcareous clay marl with prevalence of silt  
VINEYARD ALTITUDE: 650 ft a.s.l.  
TRAINING SYSTEM: Guyot  
VINEYARD DENSITY: 4,500 plants per hectare  
HARVESTING PERIOD: August 2015  
HARVEST: selection in vineyards of the healthiest, ripest grapes hand collected in 40 lb picking baskets  
VINIFICATION SYSTEM: soft pressing and fermentation in French oak barrels  
MALOLACTIC: not carried out  
AGING: 9 months on fine lees in French oak barrels with several batonnages  
ALCOHOL: 12.83 % vol.  
TOTAL ACIDITY: 5.78 g/l  
pH: 3.29  
COLOR: intense, vivid and bright straw yellow  
NOSE: after the initial vegetal sensations typical of Chardonnay, an intense note of fresh exotic fruits and yellow peach arises. The finish is captivating and floral.  
TASTE: unexpected freshness favored by an elegant mineral structure  
PAIRINGS: lobster, mustard chicken, Bitto cheese  
SERVING TEMPERATURE: 14° C  
SIZES: 0.375 l – 0.750 l – 1.5 l

