



COPPO

1892

BAROLO DOCG 2016



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 area.

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 SISTEM: Guyot
VINEYARD DENSITY: 4.000 - 5.000 plants per hectare
HARVEST PERIOD: September 2016
HARVEST: selection in the vineyard of the healthiest and ripest grapes, hand collected in 40 lb picking baskets
VINIFICATION SYSTEM: maceration with skin contact with short and soft pumping over the skin cap
AGING: 30 months in casks followed by bottle aging

COLOR: intense garnet
NOSE: violet, cherries and liquorice aromas
TASTE: well balanced, harmonius and elegant
PAIRINGS: baked beef shank, braised veal cut, baked lamb with potatoes
SERVING TEMPERATURE: 65°
SIZES: 750mL, 1.5 L

