



COPPO

1892

POMOROSSO 2018 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
PRODUCTION AREA: Agliano Terme, Castelnuovo Calcea, Nizza Monferrato and Vinchio.
EXPOSURE: south - south east
SOIL COMPOSITION: calcareous clay marl, the soil skeleton reveals the presence of gypsum, iron conglomerates and a modest amount of calcium carbonate
VINEYARDS ALTITUDE: 650 ft a.s.l.
TRAINING SYSTEM: Guyot
VINEYARD DENSITY: 5.500 plants per Ha
HARVESTING PERIOD: September 2018
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
COLOR: intense ruby red
NOSE: the characteristic red fruit, a nice touch of cocoa bean and balsamic sensation of eucalyptus
TASTE: rich and dense, with a long persistence. The back end closes in harmony with the bouquet
PAIRINGS: lamb rib in pastry, Bettelmatt cheese from Ossola valley in northern Italy, pumpkin tortello
SERVING TEMPERATURE: 60° / 65°
SIZES: 0,375 l - 0,750 l - 1,5 l - 3 l - 6 l - 9 l

