



COPPO
1898



**RISERVA COPPO 2010
BRUT METODO CLASSICO**

The Riserva Coppo is the winery's most important sparkling wine. With its great mineral complexity and powerful structure, this is a spumante that can withstand time.

APPELLATION: Alta Langa Docg
GRAPE VARIETY: 80 % Pinot Nero, 20% Chardonnay
FIRST VINTAGE PRODUCED: 1984
EXPOSURE: south-south est
SOIL COMPOSITION: calcareous clay marl
VINEYARD ALTITUDE: 650-820 ft a.s.l.
TRAINING SYSTEM: Guyot
HARVESTING PERIOD: August 2010
HARVEST: selection in vineyard of the healthiest, ripest grapes hand collected in 40 lb picking baskets
VINIFICATION SYSTEM: soft pressing and fermentation in french oak barrels
MALO-LATTIC: carried out
AGING: 9 months on fine lees in french oak barrels with several batonnages
CAPTURING THE SPARKLE: in the bottle in the traditional champagne manner
REFINING: 60 months on lees in the bottle
ALCOHOL: 12,10 % vol
TOTAL ACIDITY: 6,11 g/l
pH: 3,18
COLOR: straw yellow with greenish reflections
PERLAGE: very fine
NOSE: scents of yeast and bread crust
TASTE: dry and elegant
PAIRINGS: fish based dishes, grilled meats, pigeon casserole
SERVING TEMPERATURE: 7°/9°
SIZES: 0,750 l - 1,5 l

