



BAROLO 2009

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 zone.

APPELLATION: Barolo d.o.c.g
GRAPE VARIETY: Nebbiolo
EXPOSURE: south - south west
SOIL COMPOSITION: calcareous clay marl with presence of sand and silt
VINEYARD ALTITUDE: 650-820 ft a.s. l.
TRAINING SYSTEM: Guyot
VINEYARD DENSITY: 4.000 - 5.000 plants per hectare
HARVESTING PERIOD: October 2009
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
MALO-LATTIC: totally carried out
AGING: 30 months in large french oak casks and 6/12 months in the bottle
ALCOHOL: 13,90 % vol
TOTAL ACIDITY: 5,00 g/l
pH: 3,60
COLOR: intense garnet
NOSE: violet, cherries and liquorice aromas
TASTE: well balanced and elegant
PAIRINGS : baked beef shank, braised veal cut, baked lamb with potatoes
SERVING TEMPERATURE: 14° C
SIZES: 0,750 l

