



# COPPO

1892

## BAROLO DOCG 2015



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 Dcog  
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 SISTEM: Guyot  
VINEYARD DENSITY: 4.000 - 5.000 plants per hectare  
HARVEST PERIOD: September 2015  
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  
MALO-LACTIC: totally carried out  
AGING: 36 months in large oak casks  
ALCOHOL: 13,93% vol  
TOTAL ACIDITY: 5,91 g/l  
pH: 3,50  
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: 18°  
SIZES: 0,750 l - 5 l

