



**COPPO**  
1892

### MONTERIOLO 2015

Many people believe that Chardonnay was introduced recently in Piedmont, but that doesn't correspond to reality. In fact, the presence of this variety has been attested since the first half of the 1800's, thanks to the initiative of an important military and political figure: Filippo Asinari, count of San Marzano and Costigliole. After cooperating alongside Napoleon in France, he came back to Piedmont bringing some Chardonnay vines with him, taken from the world-famous vineyards of Montrachet, with the objective of planting them around Costigliole. The presence of these vines in the area still endures, thanks to the composition of our soil and the local micro-climate, both particularly suitable for the Chardonnay to take root.



**APPELLATION:** Piemonte d.o.c  
**GRAPE VARIETY:** Chardonnay  
**FIRST VINTAGE PRODUCED:** 1984  
**EXPOSURE:** south - south est  
**SOIL COMPOSITION:** calcareous clay marl with prevalence of silt  
**VINEYARD ALTITUDE:** 650 ft a.s.l.  
**TRAINING SYSTEM:** Guyot  
**VINEYARD DENSITY:** 4.500 plants per hectare  
**HARVESTING PERIOD:** August 2015  
**HARVEST:** selection in vineyards of the healthiest, ripest grapes hand collected in 40 lb picking baskets  
**VINIFICATION SYSTEM:** soft pressing and fermentation in french oak barrels  
**MALO-LATTIC:** not carried out  
**AGING:** 9 months on fine lees in french oak barrels with several batonnages  
**ALCOHOL:** 12,83 % vol.  
**TOTAL ACIDITY:** 5,78 g/l  
**pH:** 3,29  
**COLOR:** intense, vivid and bright straw yellow  
**NOSE:** after the initial vegetal sensations typical of Chardonnay, an intense note of fresh exotic fruits and yellow peach arises. The finish is is captivating and floral.  
**TASTE:** unexpected freshness favored by an elegant mineral structure  
**PAIRINGS:** lobster, mustard chicken, bitto cheese  
**SERVING TEMPERATURE:** 14° C  
**SIZES:** 0,375 l - 0,750 l - 1,5 l

