



COPPO

1892

MONTERIOLO 2016 PIEMONTE CHARDONNAY DOC



Chardonnay wasn't introduced recently in Piedmont: the presence of this variety has been attested since the first half of the 1800's thanks to an important military and political figure: Filippo Asinari, count of San Marzano and Costigliole. After cooperating alongside with Napoleon, he came back to Piedmont bringing some Chardonnay vines with him taken from the world-famous vineyards of Montrachet. The presence of this vines in the area still endures, thanks to the composition of our soil and the local micro-climate, particularly suitable for the Chardonnay.

APPELLATION: Piemonte Chardonnay Doc

GRAPE VARIETY: 100% Chardonnay

FIRST VINTAGE PRODUCED: 1984

EXPOSURE: south- south est

SOIL COMPOSITION: calcareous clay marl with prevalence of silt

VINEYARDS ALTITUDE: 650 ft above sea level

TRAINING SYSTEM: Guyot

VINEYARD DENSITY: 4.500 plants per hectare

HARVEST PERIOD: September 2016

HARVEST: selection in vineyards of the healthiest, ripest grapes hand collected in 40 lb picking baskets

VINIFICATION AND FINING: soft pressing and fermentation in french oak barrels

AGING: 9 months on fine lees in french oak barrels with several batonnages

MALOLACTIC FERMENTATION: partially carried out

ALCOHOL: 13,20 % vol

TOTAL ACIDITY: 5,59 g/l

pH: 3,30

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 captivating and floral.

TASTE: unexpected freshness favored by an elegant mineral structure

PAIRINGS: lobster, mustard chicken, "bitto" cheese

SERVING TEMPERATURE: 14°

SIZE: 0,375 l - 0,750 l - 1,5 l - 3 l

