



**COPPO**  
1892

**COSTEBIANCHE 2018  
PIEMONTE CHARDONNAY DOC**

Costebianche is the youngest Chardonnay produced by Coppo. This wine gets its name from the vineyards planted in naturally white soils of clay and calcareous marl.



APPELLATION: Piemonte Chardonnay Doc  
GRAPE VARIETY: 100% Chardonnay  
EXPOSURE: south- south est- south west  
SOIL COMPOSITION: calcareous clay marl  
VINEYARDS ALTITUDE: 650 ft above sea level  
TRAINING SYSTEM: Guyot  
VINEYARD DENSITY: 4.000 plants per hectare  
HARVEST PERIOD: september 2018  
HARVEST: selection in vineyards of the healthiest, ripest grapes hand collected in 40 lb picking baskets  
VINIFICATION AND FINING: after soft pressing, must is partly fermented and aged on fine lees in french oak barrels  
MALOLACTIC FERMENTATION: totally carried out  
ALCOHOL: 12,24 % vol  
TOTAL ACIDITY: 5,89 g/l  
pH: 3,35  
COLOR: straw yellow with greenish reflections  
NOSE: floreal notes, apple, white peach and citrus fruits  
TASTE: fresh, round, pleasantly savory  
PAIRINGS: vegetable aspic, gazpacho, stuffed zucchini flowers, sole meuniere  
SERVING TEMPERATURE: 12°  
SIZE: 0,750 l

