



COSTEBIANCHE 2016

Costebianche is the youngest Chardonnay produced by Coppo. The wine gets its name from its vineyards, which are planted in naturally white soils of clayey-calcareous marl.

NAME ORIGIN: this wine owes its name to the color of the soil where the vineyards are located, Costebianche means in fact white slopes
APPELLATION: Piemonte d.o.c
GRAPE VARIETY: Chardonnay
EXPOSURE: south - south east – south west
SOIL COMPOSITION: calcareous clay marl
VINEYARD ALTITUDE: 650 ft a.s.l.
TRAINING SYSTEM: Guyot
VINEYARD DENSITY: 4,000 plants per hectare
HARVESTING PERIOD: August 2016
HARVEST: selection in vineyards of the healthiest, ripest grapes hand collected in 40 lb picking baskets
VINIFICATION AND FINING: after the soft pressing, 20% of the must is fermented and aged on fine lees in french oak barrels of second and third year
MALO-LATTIC: not carried out
ALCOHOL: 12,40 % vol
TOTAL ACIDITY: 5,66 g/l
pH: 3,19
COLOR: straw yellow with greenish reflections
NOSE: floral notes, apple, white peach, and citrus fruits
TASTE: fresh and round, pleasantly savory
PAIRINGS: vegetables aspic, gazpacho, stuffed zucchini flowers, sole meuniere
SERVING TEMPERATURE: 12° C
SIZES: 0,750 l

