



COPPO

1892

CLELIA COPPO 2014 Metodo Classico VSQ Rosé



This limited production Rosé *metodo classico* is made from a blend of Chardonnay and Pinot Nero vinified as red wine. The remarkable finesse and delicacy of this sparkling wine comes from secondary fermentation in the bottle, made possible because of its residual sugars: it is called “the ancestral method”. This term derives from French *ancestre* which means “hailing from the distant past”, called such because this was once the only way possible to make sparkling wine

APPELLATION: Vino Spumante di Qualità
GRAPE VARIETY: 95% Chardonnay 5% Pinot Nero
FIRST VINTAGE PRODUCED: 2005
EXPOSURE: south-south est
SOIL COMPOSITION: calcareous and sandy marl
VINEYARD ALTITUDE: 650-850 ft a.s.l.
TRAINING SISTEM: Guyot
HARVESTING PERIOD: August 2014
HARVEST: selection in vineyards of the healthiest and ripest grapes hand collected into 40 lb picking baskets
VINIFICATION SYSTEM: soft pressing and fermentation in stainless steel tanks at controlled temperature
MALO LACTIC: not carried out
REFINING: 36 months in the bottle
CAPTURING THE SPARKLE: in the bottle in the in the traditional champagne manner
ALCOHOL: 12,48 % vol
TOTAL ACIDITY: 5,74 g/l pH: 3,26
COLOR: pale pink with copper reflections
PERLAGE: fine and persistent
NOSE: fresh plums, jujubes, currants, hints of breadcrumb, ending with mineral undertones
TASTE: soft, long lasting, freshly and pleasant savory
PAIRINGS: raw and marinated fish, chopped raw meat, shellfish soup
SERVING TEMPERATURE: 7°/9°
FORMATI: 0,750 l - 1,5 l

