



# COPPO

1892

## CLELIA COPPO 2012 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 2012  
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: 12,10 % vol  
TOTAL ACIDITY: 6,11 g/l pH: 3,18  
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

