



COPPO

1892

LUIGI COPPO Metodo Classico VSQ



Luigi, who took over the winery after his father Piero Coppo, found himself faced with a difficult period following the floats of 1948. His tenacity and determination pulled the winery through and even led to improvements in modern restructuring and adopting innovative technologies. This sparkling wine is dedicated to Luigi and to everyone who pushes ahead in the face of adversity.

APPELLATION: Vino Spumante di Qualità
GRAPE VARIETY: 100 % Pinot Nero
EXPOSURE: south-south est
SOIL COMPOSITION: clay marls and chalky rocks of marine sedimentary origin
VINEYARD ALTITUDE: 980-1150 ft above sea level
TRAINING SYSTEM: Guyot
HARVEST PERIOD: August
HARVEST: selection in vineyards of the healthiest, ripest grapes hand collected in 40 lb picking baskets
VINIFICATION: soft pressing and fermentation in stainless steel tanks at controlled temperature
MALO-LACTIC: carried out
CAPTURING THE SPARKLE: in the bottle with traditional champagne manner
REFINING: 24 months on lees in the bottle
COLOR: pale straw-yellow with greenish reflections
PERLAGE: fine
NOSE: intense, fragrant, fresh apple aromas followed by the characteristic scent of bread and yeast
TASTE: dry, fresh and delicate
PAIRINGS: as aperitif, mortadella, fried baby squids, and anchovies, steamed prawns
SERVING TEMPERATURE: 6°/9°
SIZES: 0,750 l - 1,5 l

