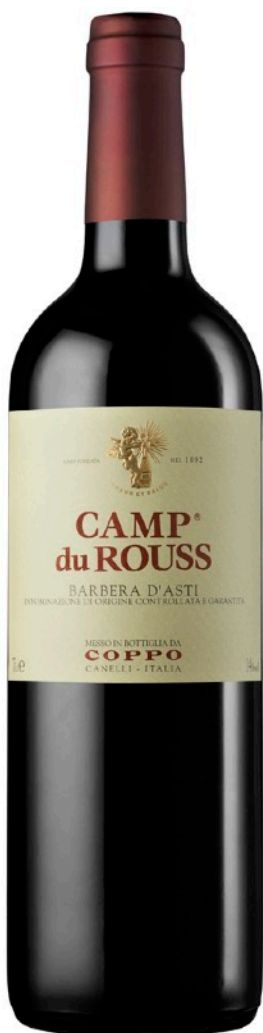




COPPO

1892

CAMP DU ROUSS 2016 BARBERA D'ASTI DOCG



Literally *campo del rosso*, or “the redhead’s field” (in Piedmontese, *camp* means *vineyard* and *du rouss* means *red hair man*), this wine takes its names from the vineyard’s very first owner: a red-headed man who was so burly he frightened the children.

APPELLATION: Barbera d’Asti Docg
GRAPE VARIETY: Barbera
PRODUCTION AREA: south of Asti
EXPOSURE: south-south west
SOIL COMPOSITION: calcareous clay marl with prevalence of silt
VINEYARDS ALTITUDE: 650-820 ft a.s.l.
VINeYARD DENSITY: 4.000 - 5.000 plants per hectare
TRAINING SYSTEM: Guyot
HARVEST PERIOD: September 2016
HARVEST: selection in vineyards of the healthiest, ripest grapes hand collected in 40 lb picking baskets
VINIFICATION SYSTEM: maceration with skin contact with short and soft pumping over skin cap
MALOLACTIC: totally carried out
AGING: 12 months in french oak barrels
ALCOHOL: 14,89 % vol
TOTAL ACIDITY: 5,70 g/l pH: 3,45
COLOR: dark ruby red
NOSE: intense spice and ripe red fruits scents
TASTE: fine, well structured and long-lasting
PAIRINGS: pasta with beans, risotto with porcini mushrooms, chicken chasseur
SERVING TEMPERATURE: 16° / 18°
SIZES: 0,375 l - 0,750 l - 1,5 l - 3 l

