



# COPPO

1892

## RISERVA DELLA FAMIGLIA 2015 PIEMONTE CHARDONNAY DOC



Years of experimentation have led us to identify two parcels of particularly great quality, one for Barbera and one for Chardonnay. That's how we got the idea of creating two Family Reserves, produced in a very limited number of bottles and only in the best vintages. This Chardonnay interprets at the highest and most exclusive levels the quality and philosophy that have always been essential traits of our family work.

APPELLATION: Piemonte Chardonnay Doc

GRAPE VARIETY: 100% Chardonnay

FIRST VINTAGE PRODUCED: 1998

EXPOSURE: south

SOIL COMPOSITION: calcareous clay marl, soil skeleton reveals presence of gypsum, iron conglomerate and a modest amount of calcium carbonate

VINEYARDS ALTITUDE: 650 ft a. s. l.

TRAINING SYSTEM: Guyot

VINEYARD DENSITY: 4.500 plants per hectare

HARVEST PERIOD: August 2015

HARVEST: selection in vineyards of the healthiest, ripest grapes hand collected in 40 lb picking baskets

VINIFICATION SYSTEM: soft pressing and fermentation in french oak barrels

AGING: 9 months on fine lees in french oak barrels with several *batonnages*

COLOR: intense straw yellow almost golden, vibrantly bright

NOSE: complex and multifaceted, distinct minerality, notes of flint and then propolis, medlar, exotic fruit

TASTE: enveloping with fresh sapidity, balanced by an evident smoothness, elegant, long lasting.

PAIRINGS: curry prawns, roasted rabbit roll, seasoned pecorino

SERVING TEMPERATURE: 14°

SIZE: 0,750 l - 1,5 l

