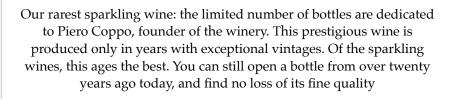


PIERO COPPO ALTA LANGA DOCG RISERVA





GRAPE VARIETY: 60 % Pinot Nero, 40% Chardonnay

FIRST VINTAGE PRODUCED: 1983

EXPOSURE: east - west

SOIL COMPOSITION: calcareous marl VINEYARD ALTITUDE: 820-980 ft a.s.l.

TRAINING SYSTEM: Guyot HARVEST PERIOD: august 2013

HARVEST: selection in vineyard of the healthiest, ripest grapes hand

collected in 40 lb picking baskets

VINIFICATION SYSTEM: soft pressing and fermentation in oak

barrels

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

batonnages followed by 99 months in bottle.

MALOLACTIC: totally carried out

CAPTURING THE SPARKLE: in the bottle, in the traditional

champagne manner

DISGORGING DATE: 2022

COLOUR: golden straw yellow

PERLAGE: very fine

NOSE: mineral scents, bread crust and yeast overtones

TASTE: creamy, austere and elegant

PAIRINGS: scallops au gratin, grilled lobster, foie gras escalope

SERVING TEMPERATURE: 7°/9°

SIZES: 0,7501



