



# COPPO

1892

## PIERO COPPO ALTA LANGA DOCG RISERVA



Our rarest sparkling wine: the limited number of bottles are dedicated to Piero Coppo, founder of the winery. This prestigious wine is produced only in years with exceptional vintages. Of the sparkling wines, this ages the best. You can still open a bottle from over twenty years ago today, and find no loss of its fine quality

APPELLATION: 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: 0,750 l

