



COPPO

1892

CLELIA COPPO
Metodo Classico VSQ Rosé



This limited production Rosé *metodo classico* is made from a blend of Chardonnay and Pinot Nero vinified as red wine. The remarkable finesse and delicacy of this sparkling wine comes from secondary fermentation in the bottle, made possible because of its residual sugars: it is called "the ancestral method". This term derives from French *ancestre* which means "hailing from the distant past", called such because this was once the only way possible to make sparkling wine

APPELLATION: Vino Spumante di Qualità

GRAPE VARIETY: 95% Chardonnay 5% Pinot Nero

FIRST VINTAGE PRODUCED: 2005

EXPOSURE: east-west

SOIL COMPOSITION: calcareous and sandy marl

VINEYARD ALTITUDE: 885-1400 ft a.s.l.

TRAINING SISTEM: Guyot

HARVESTING PERIOD: August 2018

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

VINIFICATION SYSTEM: soft pressing and fermentation in stainless steel tanks at controlled temperature

MALO LACTIC: carried out

REFINING: 30 months in the bottle

CAPTURING THE SPARKLE: in the bottle in the traditional champagne manner

COLOR: pale pink with copper reflections

PERLAGE: fine and persistent

NOSE: fresh plums, jujubes, currants, hints of breadcrumb, ending with mineral undertones

TASTE: soft, long lasting, freshly and pleasant savory

PAIRINGS: raw and marinated fish, chopped raw meat, shellfish soup

SERVING TEMPERATURE: 7°/9°

FORMATI: 0,750 l - 1,5 l

