



COPPO

1892

LUIGI COPPO AltaLanga Docg



Luigi, who took over the winery after his father Piero Coppo, found himself faced with a difficult period following the floods of 1948. His tenacity and determination pulled the winery through and even led improvements in modern restructuring and adopting innovative technologies. This sparkling wine is dedicated to Luigi and to everyone who pushes ahead in the face of adversity.

APPELLATION: AltaLanga Docg

GRAPE VARIETY: 100% Pinot Nero

EXPOSITION: east-west

SOIL COMPOSITION: calcareous clay marl

VINEYARD ALTITUDE: 885-1400 ft above sea level

TRAINING SYSTEM: Guyot

HARVEST PERIOD: August 2018

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

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

MALO-LACTIC: totally carried out

REFINEMENT: 30 months on lees in the bottle

CAPTURING THE SPARKLE: traditional champagne manner

COLOR: pale straw-yellow with greenish reflections

PERLAGE: fine

NOSE: intense, fragrant, fresh apple aromas followed by the characteristic scent of bread and yeast

TASTE: dry, fresh and elegant

PAIRINGS: as aperitif, mortadella, fried baby squids and anchovies, steamed prawn

SERVING TEMPERATURE: 6° / 8°

SIZES: 0,750 l - 1,5 l

