



COPPO
1892

RdF 2018
PIEMONTE DOC CHARDONNAY



RdF, the highest interpretation of the Chardonnay variety by Coppo since 1998

APPELLATION: Piemonte Doc Chardonnay

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: September 2018

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

VINIFICATION SYSTEM: soft pressing, fermentation and long aging in french oak barrels with several *batonnages*

COLOR: bright yellow with golden shades.

NOSE: elegant, balanced between fruity notes of banana and mango, and floral hints of Jasmin flowers and honey.

TASTE: enveloping, voluptuous, saline.

PAIRINGS: peruvian style ceviche, smoked eel risotto, tartufo bianco d'Alba.

SERVING TEMPERATURE: 14°

SIZE: 0,750 l - 1,5 l

