



# COPPO

1892

## RISERVA DELLA FAMIGLIA NIZZA DOCG RISERVA



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

APPELLATION: Nizza Docg *Riserva*  
GRAPE VARIETY: Barbera  
FIRST VINTAGE PRODUCED: 1998  
PRODUCTION AREA: Castelnuovo Calcea  
EXPOSURE: south-south west  
SOIL COMPOSITION: calcareous clay marl with prevalence of silt  
VINEYARDS ALTITUDE: 650 ft a.s.l.  
VINEYARD DENSITY: 6.000 plants per hectare  
TRAINING SYSTEM: Guyot  
HARVEST PERIOD: September 2017  
HARVEST: selection in vineyards of the healthiest, ripest grapes hand collected in 40 lb picking baskets  
VINIFICATION SYSTEM: maceration with skin contact with short and soft pumping over skin cap  
MALOLACTIC: totally carried out  
AGING: 20 months in french oak barrels

COLOR: intense ruby red  
NOSE: deep and penetrating with ripe red fruit hints of plum and berries enveloped in an ethereal bouquet  
TASTE: warm, enveloping and full bodied extremely long-lasting, persistence, in great harmony with the perfume.  
PAIRINGS: wild game meat, meat sauce ravioli, cardoon flan with *fonduta*  
SERVING TEMPERATURE: 14°/16°  
SIZES: 0,750 l - 1,5 l

