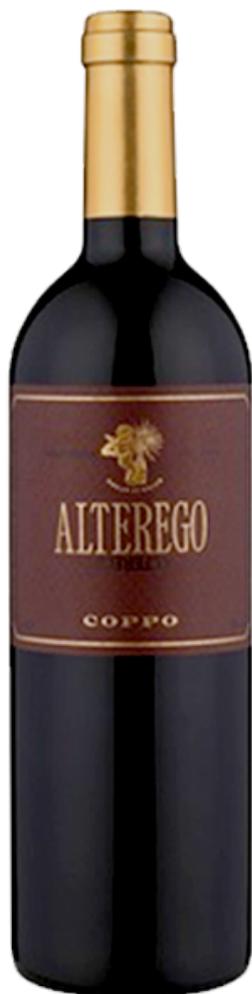




COPPO

1892

ALTEREGO MONFERRATO D.O.C ROSSO



Blending Cabernet with Barbera seemed like a betrayal of our family. But we knew we weren't betraying anyone. In the end, we all have an Alterego

Appellation: Monferrato d.o.c. Rosso
Grape variety: 60% Cabernet Sauvignon, 40% Barbera d'Asti
First vintage produced: 1995
Production area: south of Asti
Exposure: south-southwest
Soil composition: calcareous clayey loam with predominantly silt loam
Vineyard altitude: 650-820 feet a.s.l.
Training system: Guyot
Vineyard density: 4,000 - 5,000 plants per hectare Harvest: selection in the vineyards of the healthiest and ripest grapes picked by hand in 40-pound baskets
Vinification system: maceration with contact with the skins with short and gentle pumping over the skins cap
Malo-lactic: fully realized
Aging: 12 months in French oak barrels
Color: dark purplish red
Aroma: balsamic, mineral and lead pencil hints Taste: tasty and complex
Pairing: red meats, cured cheeses
Serving temperature: 18° C.
Sizes: 0,750 l - 1,5 l

