



# COPPO

1892

## POMOROSSO 2019 NIZZA DOCG



Exploring, promoting, and consolidating the potential of the Barbera grape have always been crucial elements of Coppo's mission. As a result, Pomorosso, one of our most renowned wines, has significantly revamped the international recognition of this variety since 1984.

APPELLATION: Nizza Docg  
GRAPE VARIETY: Barbera  
FIRST VINTAGE PRODUCED: 1984  
EXPOSURE: south - south east  
SOIL COMPOSITION: calcareous clay marl, the soil skeleton reveals the presence of gypsum, iron conglomerates and a modest amount of calcium carbonate  
VINEYARDS ALTITUDE: 650 ft a.s.l.  
TRAINING SYSTEM: Guyot  
VINEYARD DENSITY: 5.500 plants per Ha  
HARVESTING PERIOD: September 2019  
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 the skin cap  
MALOLACTIC: totally carried out  
AGING: 14 months in oak barrels  
COLOR: intense ruby red  
NOSE: the characteristic red fruit, a nice touch of cocoa bean and balsamic sensation of eucalyptus  
TASTE: rich and dense, with a long persistence. The back end closes in harmony with the bouquet  
PAIRINGS: lamb rib in pastry, Bettelmatt cheese from Ossola valley in northern Italy, pumpkin tortello  
SERVING TEMPERATURE: 16°/18°  
SIZES: 0,375 l - 0,750 l - 1,5 l - 3 l - 6 l - 9 l

