



COPPO

1892

COSTEBIANCHE PIEMONTE DOC CHARDONNAY



Costebianche is the youngest Chardonnay produced by Coppo. This wine gets its name from the vineyards planted in naturally white soils of clay and calcareous marl.

APPELLATION: Piemonte Doc Chardonnay

GRAPE VARIETY: 100% Chardonnay

EXPOSURE: south- south est- south west

SOIL COMPOSITION: calcareous clay marl

VINEYARDS ALTITUDE: 650 ft above sea level

TRAINING SYSTEM: Guyot

VINEYARD DENSITY: 4.000 plants per hectare

HARVEST PERIOD: september 2021

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

VINIFICATION AND FINING: after soft pressing, must is partly fermented and aged on fine lees in *barriques*, partly in stainless steel vats

MALOLACTIC FERMENTATION: not carried out

COLOR: straw yellow

NOSE: typical tropical fruits notes.

TASTE: fresh and pleasantly savory

PAIRINGS: vegetable aspic, gazpacho, stuffed zucchini flowers, sole meuniere

SERVING TEMPERATURE: 12°

SIZE: 0,750 l

