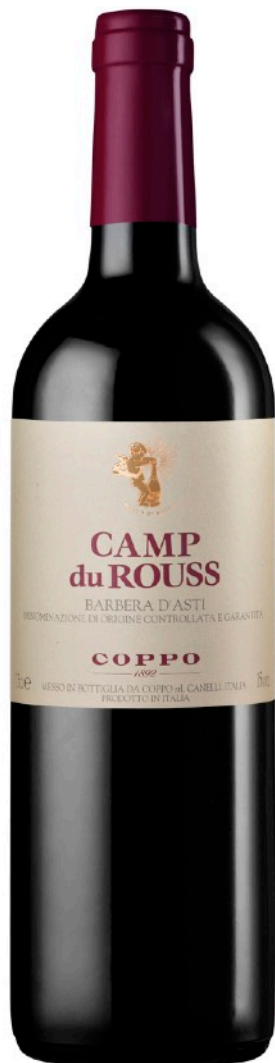




COPPO

1892

CAMP DU ROUSS 2021 BARBERA D'ASTI DOCG



Literally *campo del rosso*, or “the redhead’s field” (in Piedmontese, *camp* means *vineyard* and *du rouss* means *red hair man*), this wine takes its names from the vineyard’s very first owner: a red-headed man who was so burly he frightened the children.

APPELLATION: Barbera d’Asti Docg

GRAPE VARIETY: Barbera

PRODUCTION AREA: south of Asti

EXPOSURE: south-south west

SOIL COMPOSITION: calcareous clay marl with prevalence of silt

VINEYARDS ALTITUDE: 650-820 ft a.s.l.

VINEYARD DENSITY: 4.000 - 5.000 plants per hectare

TRAINING SYSTEM: Guyot

HARVEST PERIOD: September 2021

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: 12 months in french oak barrels

COLOR: dark ruby red

NOSE: ripe red fruits scents

TASTE: well balanced between structure and freshness

PAIRINGS: pasta with beans, risotto with porcini mushrooms, chicken chasseur

SERVING TEMPERATURE: 16° / 18°

SIZES: 0,375 l - 0,750 l - 1,5 l - 3 l

