

uscita

gennaio
1994



RISERVA COPPO 1988

This traditional-method sparkling wine is produced from Pinot Nero (85%) and Chardonnay (15%) grapes selected in vineyards of the Canelli area in Piedmont. The must is fermented in oak barrels and, after the assemblage, the wine is injected with yeasts and laid down for no less than 36 months, at which time the lees are removed (dégorgement). The final result is a spumante of great complexity, with a fine and continuous perlage, scents of bread crust melding with the perfumes provided by the wood and the grapes from which the wine is made. It is full on the palate, rich and assertive, matching the tradition of the finest Champagnes. The Coppo brothers, the current owners of the wine house, have managed to reach a superior level of quality in recent years. After introducing their fine red wines in the United States, they will be sending their stupendous spumante across the Atlantic for the appreciation of American connoisseurs beginning next year.