

*Four generations who are fully committed to producing quality wine. Their passion dates back to 1892 and is still alive, in their ongoing effort to pass the history, culture and emotions surrounding their roots in the hillside vineyards between Langhe and Monferrato to the bottles of wine that are ultimately produced. Years of experimentation have led us to identify two parcels of particularly great quality, in as many vineyards in Agliano (Chardonnay) and Castelnuovo Calcea (Barbera). That's how we got the idea of creating two Family Reserves, produced in a limited number of bottles and only in the best years. The Family Reserve Barbera 2006 interprets at the highest and most exclusive levels the quality and philosophy that have always been essential traits of our family work.*

*The Coppo Family*



#### **RISERVA DELLA FAMIGLIA 2006**

This "Family Reserve" Barbera comes from a single vineyard located in Castelnuovo Calcea in the heart of the Nizza wine production area, among the most beautiful vineyards that Coppo owns. This Barbera is produced in limited numbers and only during years of exceptional vintage.

**APPELLATION:** Barbera d'Asti d.o.c Superiore Nizza  
**GRAPE VARIETY:** Barbera  
**FIRST VINTAGE PRODUCED:** 1998  
**PRODUCTION AREA:** south of Asti  
**EXPOSURE:** south – south west  
**SOIL COMPOSITION:** calcareous clay marl with prevalence of silt  
**VINEYARD ALTITUDE:** 650 ft a.s.l.  
**TRAINING SYSTEM:** Guyot  
**VINEYARD DENSITY:** 6.000 plants per hectare  
**HARVESTING PERIOD:** September 2007  
**HARVEST:** selection in vineyard 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  
**MALO-LATTIC:** totally carried out  
**AGING:** 18 months in new french oak barrels  
**ALCOHOL:** 15,31 % vol  
**TOTAL ACIDITY:** 6,03 ‰  
**pH:** 3,49  
**DRY EXTRACT:** 30,10  
**COLOR:** dark ruby red  
**NOSE:** elegant balsamic hints, thyme and brush  
**TASTE:** impressive with a very long finish  
**PAIRINGS:** tagliata di fassona with porcini mushrooms, stewed wild board, mixed boiled meats  
**SERVING TEMPERATURE:** 18° C  
**SIZES:** 0,750 l  
**PRODUCTION:** 2.000 bottles  
**RELEASE DATE:** April 2016

