

Vigne Marina Coppi,
`Sant'Andrea` Barbera 2022
Piemonte, Italy

C
VIGNE MARINA COPPI



Winemaker	Francesco Bellocchio
Closure	Diam
ABV	13.5%
Residual Sugar	0.3g/L
Acidity	6.3g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Vigne Marina Coppi was established in 2003 in the town of Castellania, the birthplace of Marina's father Fausto, one of the greatest cyclists of the 20th century. The family has taken the traditional heritage of the area and applied a modern approach in the winery to produce wines of excellent quality. The estate has concentrated on the native varieties of Timorasso, Favorita, Barbera, Nebbiolo and Croatina and works on a small scale with four hectares of vineyard to ensure the quality of the vines shows through. Parents Marina and Giovanni work closely with son Francesco and his wife Anna, using sustainable methods in the vineyard and employing great expertise in the winery.

VINEYARDS

The vineyards for this wine are situated on a mid-slope at 400 metres above sea level in a sheltered position protected from the cold northerly winds, thus benefiting from an ideal micro-climate. There is marked diurnal temperature variation, as well as distinct seasonal differences, and one of the lowest levels of rainfall in Piemonte. The soil, known as Marl of Sant'Agata, is made up of 30% sand, 55% clay and 15% limestone and is grey/light blue in colour. The wine is named after the street Sant'Andrea in Castellania where the Vigne Marina Coppi winery is based.

VINTAGE

The 2022 vintage started with a very mild winter, prompting an early and uniform budburst. Spring was very dry with mild temperatures, and a hot and arid summer followed. In August and September the evening temperatures were cooler, helping to preserve aromas and acidity. Harvest started early yielding low quantities of very high quality grapes.

VINIFICATION

The grapes were hand harvested into 18-20kg crates. Upon arrival at the winery, the fruit was de-stemmed and crushed, with a short maceration time. The must was then fermented in stainless-steel tanks at controlled temperatures, with regular pump overs and punch downs, and with malolactic fermentation allowed. After fermentation, the wine was aged for 10 months in stainless steel before bottling, where it was aged for a further eight months before release.

TASTING NOTES

With an intense ruby-red colour, the wine opens with alluring hints of chamomile and linden, which develop into cherry and wild strawberry notes. The wine is complex, rounded and supple with a delicious fresh fruit character.