



FAMIGLIA
Coparella

ROCCIAPIANA 2024

GRAPE VARIETY:
Chardonnay

PRODUCTION AREA
Montecchio - TR

VINEYARD AREA:
3 ha

VINEYARD ELEVATION:
180 meters s.l.m.

TERROIR:
calcareous

VINEYARD TRAINING:
guyot

YIELD PER HECTARE:
80 Q.li

PLANTING DENSITY:
4.200 per ha

AVERAGE VINE AGE:
16 years



CHARDONNAY UMBRIA IGP

HARVEST PERIOD:
first week of September

VINIFICATION:
cryomaceration

ALCOHOLIC FERMENTATION:
stainless steel and then barriques

MALOLACTIC FERMENTATION:
not performed

AGING:
barriques for 4 months and then
stainless steel

ALCOHOL CONTENT:
12.40%

TOTAL ACIDITY:
6.00 gr/lit

DRY EXTRACT:
22.50 gr/lit

PH:
3.30

THE GRAPE VARIETY AND VINEYARD

In the heart of our estate, we cultivate Chardonnay vines from which this wine is produced. The vineyards are meticulously managed to achieve a balanced yield, with grapes that ripen slowly while maintaining an optimal sugar/acidity ratio.

WINEMAKING

Grapes are harvested in the early morning hours to avoid excessive temperatures. The grapes are then crushed and treated with CO₂ to bring the temperature to around 10°C. Subsequently, a 4-hour cryomaceration takes place, after which the must undergoes fermentation in stainless steel tanks at 14°C. Fermentation finishes in barriques, where the wine remains for about 4 months.

THE WINE

Wine with straw yellow color and subtle greenish reflections. Intense nose with notes of exotic fruit, yellow flowers, and a sweet, delicate vanilla sensation. On the palate, it shows good intensity, freshness, and above all, savoriness and flavor.