Marina Coppi

FAUSTO - TIMORASSO COLLI TORTONESI - 2020

REGION: ITALY - PIEDMONT

MARINA COPPI

Francesco Bellocchio took over vineyard land his grandfather, Fausto Coppi, had owned in the Colli Tortonesi region of Piedmont. Personal drive runs in the family. Grandfather Fausto was one of Italy's most famous cyclists. Francesco is driven to make the very best wines from local varieties at the winery named after Fausto's daughter and Francesco's mother, Marina Coppi.
The age-worthy Timorasso grape has gained enormous popularity in the last few decades with vintners across Piedmont looking to secure vineyards in the Colli Tortonesi. The Coppi family has been farming here since 2003 and has built a careful library of back vintages to chart the promising evolution of this native grape. This is the flagship among a wonderful, carefully tended group of vines, and select wines made at Marina Coppi.

THE WINE

Vineyard Profile

Grapes from Gabetto vineyard and the Montagnina cru vineyard, D.O.C. Colli Tortonesi.

- Vineyard slopes: 35º – quite steep
- Soil: Limestone – Marl of Sant'Agata which brings elegance, body and flavor
- Vines Planted: 2003, 2006; partial replanting

Harvest Notes

- Hand harvested in early morning to preserve aromas
- Soft whole cluster press
- Partial cold straining of must
- Slow fermentation with only indigenous yeasts at 62°F in stainless steel for 10 months with periodic battonage
- Bottled in July, aged 24 months

Winemaker's Notes

This wine is named in honor of Fausto Coppi, Franchesco Bellochio's grandfather and a reknowned Italian national cyclist. Bright, concentrated straw yellow. Pronounced, complex mineral aromas with white flowers, citrus notes, hn=ints of acacia and pink grapefruit. The palate has warmth, a touch of brackishness but also freshness that lingers. Full bodied with a long finish.

Technical Information

- 100% Timorasso
- Alcohol: 14%
- Total Acidity: 5.8 g/l
- Residual Sugar: 1.1 g/l

REVIEWS

Fausto – Timorasso Colli Tortonesi – 2020

17 Points - JancisRobinson.com, July, 2024

Brilliant straw colour. Touches of flint and wet wool, honeyed stone fruit and saline hints. Deep savoury lemon and orange on the palate, and grapefruit. Long and complex and quite substantial. 2022 – 2023

GENERAL INFO

Country	Italy
Region	Piedmont
Appellation(s)	DOC Colli Tortonesi
Proprietors	Francesco Bellocchio & Anna Manfredi
Founded	2003
Winemaker	Francesco Bellocchio
Annual Production	2,083 9L cases
Farming (Sustainable, organic, biodynamic)	Farmed using organic principles