

Marina Coppi

MARINE - FAVORITA COLLI TORTONESI - 2019

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 WINE

Vineyard Profile

Grapes from the Gabetto vineyard and an old vineyard in the Madonna locality, in nearby Carezzano village, D.O.C. Colli Tortonesi.

- Planted 1947, 2003
- Soil: Limestone

Harvest Notes

- To increase the sugar and aromatic concentration, harvest begins about 10 days after grapes have achieved maximum ripeness and are slightly overripe
- Hand harvested into crates in the cooler, early morning hours to preserve the intense aromas
- Gentle whole cluster pressing
- Must is cold strained; slow fermentation for 10 months on lees in stainless steel tanks with manual battonage
- No malolactic fermentation
- Aged 18 months in tank

Winemaker's Notes

This wine is dedicated to the two Marinas in the family: Marina Coppi, mother of Francesco, and her granddaughter (Francesco's daughter), Marina Bellocchio, who was born on the eve of the first harvest. Intensely straw colored. Fiand and intense bouquet with distinct notes of rennet apples, peach and meadow grass. The palate is full, round and balanced, with a smooth, persistent finish.

Pair with risottos, delicate starters, fish, crustaceans, stuffed vegetables and fresh cheese.

Technical Information

- 100% Favorita (Vermentino)
- Alcohol: 13.5%

GENERAL INFO

Country	Italy
Region	Piedmont
Appellation(s)	DOC Colli Tortonesi
Proprietors	Francesco Bellocchio
Founded	2003
Winemaker	Francesco Bellocchio
Annual Production	2,083 9L cases
Farming (Sustainable, organic, biodynamic)	Organic, not certified