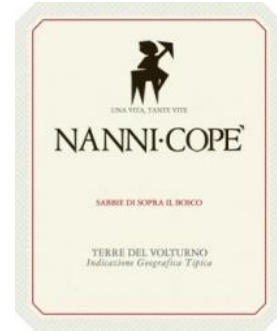




## Nanni Cope' - Sabbie di Sopra il Bosco

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**Appellation:** Terre del Volturno IGT  
**Type:** Red, dry  
**Grape Varieties:** Pallagrello Nero/Aglianico/Casavecchia



**Region:** Campania

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**Production Area:** Castel Campagnano, upper region of Caserta in Campania

**Soil:** highly draining sandy soils

**Vineyards:** Vigna Sopra il Bosco 6.2 acres at about 700 feet above sea level - 25% slopes with daily draughts, between the Taburno and Matese massifs and the ocean (30 kilometers away)

**Average age of vines:** over 20 years

**Harvest:** row by row, sometimes plant by plant based on the maturation

**Vineyard Notes:** level from end of September to mid-October.

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**Vinification:** under constant temperature control, with, long macerations without stressing the cap, with only continuous pumping every three hours, for 16-18 days. Malolactic fermentation in tonneau 500l (Tarasaud 555 and 192).

**Maturation:** for 13 months, followed by bottle aging for eight months. The entire process is aimed at pursuing maximum elegance. No over-ripening, no over-concentration, but only the purest expression of two noble varieties, grown on soils that are perfectly suited for high-quality vine-growing.

**Winemaking**

**Notes:**

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**Color:** Great brightness with a surprising transparency, given the structure.

**Bouquet:** Complex nose, large, very layered, moves from feelings of minerality and fresh flowers then develops a wide range of spices and red fruits. In the glass is stratified more and more, with continuous waves of herbs and scents of the Mediterranean.

**Taste:** In the mouth fresh and fruity, with returns of minerality and an extraordinary dynamism. The tannins are silky and alcohol is perfectly integrated for a long finish.

**Tasting Notes:** **Food pairings:** Great flexibility at the table, complex pasta dishes with red meat, with a perfect match with pork.

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