



VINITY
WINE COMPANY

Nanni Copé

Sabbie di Sopra il Bosco, Terre del Volturno Riserva

Appellation: Terre del Volturno IGT

Type: Red, dry

Blend: Pallagrello Nero/Aglianico/Casavecchia

Sabbie di Sopra il Bosco, "The Sandy Fields Above the Woods," is a single vineyard.

Tasting Notes

Color: Rich red with 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 Mediterranean.

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

Alcohol: 13.5%.

Serving Temperature: 15.5° C (60° F).

Pairing

Great flexibility at the table, complex pasta dishes with red meat, with a perfect match with pork.

Vineyard Notes

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

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).

Soil: Highly draining sandy soils.

Average age of vines: Over 30 years.

Winemaking Notes

Harvest: Row by row, sometimes plant by plant based on the maturation level from end of September to mid-October.

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).

Aging: 13-months, followed by bottle aging for about 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.



Nanni Copé was the childhood nickname of Giovanni Ascione who founded the Azienda Agricola Nanni Copé in 2007. The winery sprung from his encounter with a unique vineyard at Castel Campagnano, in the upper region of Caserta, Campania. It is a beautiful, unpolluted area of vineyards and woodlands. The Taburno and the Matese massifs are nearby, the sea is about thirty kilometers away, and the middle course of the Volturno river flows in the neighborhood. Vigna Sopra il Bosco spreads over a 6.2 acres surface at about 700 feet above sea level, mainly exposed to the north-west. The plants are aged over twenty years on average. His whole agronomic philosophy is aimed at minimizing interventions. The use of herbicides or pesticides is utterly excluded. A maximum amount of time is spent tending the vineyard with respect for the old plantings.