

Nanni Copé Polveri della Scarrupata, Terre Del Volturno

Appellation: Terre del Volturno IGT

Type: White, dry

Blend: 85% Fiano, 12% Asprinio, 3% Pallagrello Bianco and 5% other white grapes

Tasting Notes

Color: Very bright golden yellow.

Bouquet: Intense and complex aromas of acacia, eucalyptus, and hazelnut, notes of apricot, chamomile and citronella and a touch of smoky minerality.

Taste: Incredibly rich, warm and lively in the mouth. Extrordinary texture, structure and power in the fresh fruit and mineral mid-palate. There is an amazing tension throughout which excites the mouth and lingers on the very long finish. A truly cellar-worthy white wine.

Alcohol: 13%.

Serving Temperature: 10/12° C (50/54° F)

Pairing

Shellfish, light meats and vegetable dishes, salads, and fresh cheeses.

Vineyard Notes

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

Soil: Highly draining sandy soils.

Winemaking Notes

Alcoholic Fermentation: Maceration in temperature-controlled steel vats

Aging: 3 months in steel vats, then in 500-liter tonneau barrels and used barriques for around 12 months before aging a further eight months in the bottle.



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.