

"Polveri della Scarrupata" Terre del Volturno IGT



- Nanni Cope' is the fruit of the inner passion of Giovanni Ascione for wine, as well as of his encounter with a unique vineyard at Castel Campagnano, in the upper region of Caserta, Campania.
- It is a **beautiful, unpolluted area, with vineyards alternating with woods**, highly draining sandy soils, 25% slopes, and daily draughts, throughout the year. The Taburno and the Matese massifs are nearby; the sea is about thirty kilometres away, and the middle course of the Volturno river flows in the neighborhood.
- The plants are aged more than thirty years on average. The main grapes are **Pallagrello Nero, Aglianico, and Casavecchia**.
- Vigna Sopra il Bosco is a true obsession. The plants are registered one by one and the whole vineyard is divided into sectors subject to different pruning, surface management, and harvesting approaches.

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

Appellation: Terre del Volturno IGT

Production Zone: Castel Campagnano, Caserta, Campania.; altitude 250mt a.s.l.

Soil: Highly draining sandy soils

Vinification: Hand harvest, maceration and malolactic fermentation for 3 months

Maturation: 12 months in 500 l French tonneaux, refinement in bottle for additional 8 months

Nanni Copè Polveri della Scarrupata is crystalline and pure, focused and sharp. A white wine with an unexpected complex bouquet of fruit, nuts and even smoky, mineral notes.



- *Golden, straw-yellow color and a lovely, complex aroma of acacia, eucalyptus, hazelnut and smoky nuances as well as notes of apricot, chamomile and citronella. The mouthfeel is full, wrapping and saline with an excellent acidic tension and an extraordinary persistence*
- *An excellent match for appetizers, seafood platters, fish soup as well as grilled white meats..*