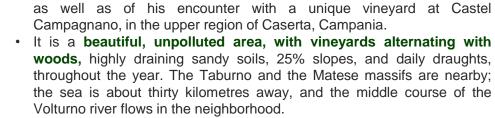
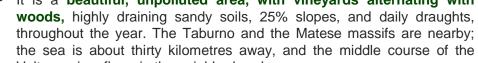


Sabbie di Sopra II Bosco Terre del Volturno IGT







Nanni Cope' is the fruit of the inner passion of Giovanni Ascione for wine,

 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: 92% Pallagrello Nero, 5% Aglianico, 3% Casavecchia

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

in 500 I French tonneaux for 2-3 weeks

Maturation: 12 months in 500 I French tonneaux, refinement in

bottle for additional 8 months

The whole agronomic philosophy is aimed at minimizing interventions, the use of herbicides or pesticides is utterly excluded, also in full compliance with the formal constraints of organic farming. Harvesting is performed row by row, even plant by plant, based on the desired maturation level: a very well thought wine.



- Deep ruby red. Aromas of black fruit, earth, game, leather and black spice. The dense palate delivers rich blackberry, black cherry and black pepper, with robust tannins and a solid acidic backbone.
- An excellent match for rich, savory dishes especially red meat, wild game, and aged cheeses.

