



CUPERTINUM

ANTICA CANTINA DEL SALENTO

1935

GLYKÓS Salento Igt Passito



GRAPE AND ORGANOLEPTIC ANALYSIS:	From Negroamaro grapes. Straw wine. Ruby red wine with garnet effects, it has hints of ripe red fruits, cherry and plum, paired with myrtle and licorice root; in mouth it is full, round and sweet. Glykós, γλυκός a greek word for sweet, is a wine obtained from the vinification of Negroamaro grapes grown in the vineyards of Copertino and wilting in the sun of Salento. In this land, where grecanico is still a spoken language, the cultivation of the vine was introduced by the ancient Greeks.
SOIL:	The territory of DOC Copertino has a clayish soil structure with a varying composition placed on top of the hard limestone or tufa, in a flat area: from 30 to 60 meters above sea level.
HARVEST:	end of September.
YIELD PER HECTARE:	80 quintals.
VINE STOCKS PER HECTARE:	from 4500 to 5000.
TRAINING SYSTEM:	Apulian shrub-vines.
VINIFICATION:	drying on racks for 40 days maceration at a controlled temperature, aging in stainless steel.
ALCOHOL:	13.5% vol.
SERVING SUGGESTIONS:	Sipping wine and dessert.
RECOMMENDED SERVING TEMPERATURE:	14°

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