



CUPERTINUM

ANTICA CANTINA DEL SALENTO

1985

SQUARCIAFICO ROSATO Salento Igt Rosé



GRAPE AND ORGANOLEPTIC ANALYSIS: From Negroamaro grapes. Rosé wine.

Fresh and brisk wine, with a coral pink color, intense flavor and vinous aroma with clear fruity notes of blackberry, dry, fruity and fresh taste with a pleasantly bitter base.

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:

the last ten days of August.

YIELD PER HECTARE:

100 quintals.

VINE STOCKS PER HECTARE:

from 4500 to 5000.

TRAINING SYSTEM:

Spurred cordon.

VINIFICATION:

cold maceration on the skins for 8/10 hours, soft pressing and controlled fermentation at 18° C, aging in stainless steel.

ALCOHOL:

12.5% vol.

SERVING SUGGESTIONS:

suitable for appetizers and entrees - sea and land - and pasta dishes of Salento and Italian in general.

RECOMMENDED SERVING TEMPERATURE: 8-10°

CUPERTINUM, Antica Cantina del Salento

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