

POGGIANI
Negroamaro Salento Igt Red



GRAPE AND ORGANOLEPTIC ANALYSIS: From Negroamaro grapes. Intense ruby red wine, fresh and vinous fragrance flavors of red fruits, licorice, vanilla and coffee; it tastes smooth, warm with its gentle and bitter aftertaste, well supported by concentration and spices that enhance elegance and roundness.

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 first ten days of September.

YIELD PER HECTARE: 100 quintals.

VINE STOCKS PER HECTARE: from 4500 to 5000.

TRAINING SYSTEM: Spurred cordon.

VINIFICATION: Maceration on the skins for 7/8 days at 28° C; soft pressing and aging in steel and concrete tanks.

ALCOHOL: 13% vol.

SERVING SUGGESTIONS: main courses with red meat or game, aged cheeses.

RECOMMENDED SERVING TEMPERATURE: 18°

CUPERTINUM, Antica Cantina del Salento

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