



CUPERTINUM

ANTICA CANTINA DEL SALENTO

1935

## COPERTINO RISERVA Copertino Doc Red Reserve



<b>GRAPE AND ORGANOLEPTIC ANALYSIS:</b>	From Negroamaro grapes. Ruby red wine with garnet effects, intense, full, rich and ethereal scent with hints of blackberry, plum, Mediterranean vegetation, ripe fruit and leather; warm, rich and generous taste, with advanced and complex tones and flavors of almond and blackcurrant.
<b>SOIL:</b>	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.
<b>HARVEST:</b>	mid September.
<b>YIELD PER HECTARE:</b>	90 quintals.
<b>VINE STOCKS PER HECTARE:</b>	from 4500 to 5000.
<b>TRAINING SYSTEM:</b>	Apulian shrub-vines.
<b>VINIFICATION:</b>	Maceration on the skins for 7/8 days at 28° C; pressing and aging in stainless steel.
<b>ALCOHOL:</b>	13% vol.
<b>SERVING SUGGESTIONS:</b>	main courses with red meat or game, aged cheeses.
<b>RECOMMENDED SERVING TEMPERATURE:</b>	18°

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