



CUPERTINUM

ANTICA CANTINA DEL SALENTO

1935

CIGLIANO Salento Igt White



GRAPE AND ORGANOLEPTIC ANALYSIS:	From Chardonnay grapes, it has a straw yellow color with golden reflections, delicate bouquet with extensive fruity notes and aromatic shades of sage, wisteria and elder, a dry and elegant flavor with good aromatic character; it maintains a note of freshness and a pleasant harmonious after taste of white melon.
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:	mid-August.
YIELD PER HECTARE:	100 quintals.
VINE STOCKS PER HECTARE:	from 4500 to 5000.
TRAINING SYSTEM:	Spurred cordon.
VINIFICATION:	soft pressing, fermentation at controlled temperature of 16° C, aging in stainless steel.
ALCOHOL:	12.5% vol.
SERVING SUGGESTION:	appetizers and fish dishes.
RECOMMENDED SERVING TEMPERATURE:	8-10°

CUPERTINUM, Antica Cantina del Salento

Via Martiri del Risorgimento 6, 73043 - COPERTINO (Lecce) - Tel e fax +39 0832 947031
email: cantinacopertino@libero.it www.cupertinum.it