



CUPERTINUM

ANTICA CANTINA DEL SALENTO

1935

COPERTINO Copertino DOC Red



GRAPE AND ORGANOLEPTIC ANALYSIS:	From Negroamaro grapes. Ruby red wine with garnet effect, scent of blackberry and plum, elegant, warm and soft taste, with a black pepper hint and the characteristic pleasant aftertaste of the main grape variety.
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 September.
YIELD PER HECTARE:	90 quintals.
VINE STOCKS PER HECTARE:	from 4500 to 5000.
TRAINING SYSTEM:	Apulian shrub-vines.
VINIFICATION:	Maceration on the skins for 7/8 days at 28° C; soft pressing. Before the blend, a part in steel and vitrified cement and a part in barrique is refined.
ALCOHOL:	13% vol.
SERVING SUGGESTIONS:	main courses with red meat or game, ripe cheeses.
RECOMMENDED SERVING TEMPERATURE:	18°

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