



CUPERTINUM

ANTICA CANTINA DEL SALENTO

1985

## SETTANTACINQUE RISERVA Copertino Doc Red Reserve



<b>GRAPE AND ORGANOLEPTIC ANALYSIS:</b>	From Negroamaro grapes. Garnet red wine, with a scent that from vinous discloses a persistent bouquet, with hints of plum, has a dry and warm taste, rich and slightly bitter aftertaste with notes of ripe fruit that well reveal the variety and its territoriality, harmonious and long at the end.
<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>	80 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; soft pressing and aging in stainless steel.
<b>ALCOHOL:</b>	13% vol.
<b>SERVING SUGGESTIONS:</b>	main courses with red meat or game, ripe cheeses.
<b>RECOMMENDED SERVING TEMPERATURE:</b>	18°

**CUPERTINUM, Antica Cantina del Salento**

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