



CUPERTINUM

ANTICA CANTINA DEL SALENTO

1935

GIORTÌ Extra Dry Sparkling Wine



GRAPE VARIETY:	Negroamaro vinified in white
SOIL:	with clay structure, of various composition, on hard limestone or tuffaceous stone, in a flat area: between 30 and 60 meters above sea level. In the cellar, during vinification and refinement, the aim is highlighting the character of the wine.
HARVEST TIME:	mid-September
YIELD PER HECTARE:	90 quintals
STRAINS PER HECTARE:	4500 a 5000
TRAINING SYSTEM:	espalier
TPOLOGY:	extra dry sparkling wine
SIZE:	750 ml
ALCOHOL CONTENT:	12% vol.
TASTING NOTES AND OTHER INFO:	<p>Giortì is characterized by a straw-yellow color with brilliant golden reflections, fine perlage; it has a nice body and it is persistent and long. In the mouth, with citrus, harmonious, and refined hints, it reveals the power and elegance of Negroamaro. GIORTÌ is obtained from the white vinification of the most important black berried grape of Salento, it is an Extra Dry sparkling wine from Negroamaro, produced with Martinotti method.</p> <p>It is the result of a careful cultivation in the vineyard and of a rigorous work in the cellar. It is a great and innovative interpretation of our symbolic grape, which is revealing its great qualities even in this particular wine making process. It is surprising this new proposal: a flagship vine of the territory is renewed in a new guise, while maintaining intact its own peculiarities.</p>
FOOD PAIRINGS:	seafood, oysters, aperitifs and fish-based first courses, shellfish and seafood salads, goat and sheep cheeses. Giortì in Greek means Feast: it is the ideal sparkling wine for big celebrations and toasts!
SERVING TEMPERATURE:	8°

Oenologist Giuseppe Pizzolante Leuzzi says: "At Cupertinum, with Giortì we complete the declinations of Negroamaro, from reds IGT Salento and Doc Copertino, to Rosato Spinello dei Falconi, to Passito Glykós, to Giortì, extra dry sparkling wine vinified in white, which preserves the power and elegance of the grape. This new label enriches the possibilities of matching and further enhances the territory"

CUPERTINUM, Antica Cantina del Salento

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