



CUPERTINUM

ANTICA CANTINA DEL SALENTO

1935

## SPINELLO DEI FALCONI

### Salento Igt Rosé



**GRAPE AND ORGANOLEPTIC ANALYSIS:** From Negroamaro grapes. Rosé wine. Vermilion, transparent and glossy, with a scent of cherry, raspberry and wild rose; it has a dry taste - savory, fresh and elegant - with pleasing flavors of black berry, on its slightly-bitter base has a wide and caressing body, with a fragrant and harmonious expand.

**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:** the last week of August.

**YIELD PER HECTARE:** 100 quintals.

**VINE STOCKS PER HECTARE:** from 4500 to 5000.

**TRAINING SYSTEM:** Spurred cordon.

**VINIFICATION:** the typical technique of "alzata di cappello" controlled fermentation at 18° C, aging in stainless steel.

**ALCOHOL:** 13% vol.

**SERVING SUGGESTION:** appetizer, sauced pasta, main courses with fish or white MEATS.

**RECOMMENDED SERVING TEMPERATURE:** 8-10°

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