Banville
Wine Merchants

Copertino

Copertino Primitivo Salento IGT

Maceration on the skins for 7-8 days at 28° C followed by soft pressing of the grapes. Fermentation and aging in stainless steel.

Primitivo thrives in the warm, sunny climate of Puglia's Salento peninsula.

Grape varieties : Primitivo

Altitude : 30m - 60m ASL

Soil : Clay topsoil over a hard limestone base

Alcohol : 13.5%

Tasting notes :
Dark purple in color with aromas of ripe cherry, soil, myrtle berries, spices, and almond. Smooth and well-structured with firm tannins and pleasant notes of chocolate and plum jam. Delicious with roasted meat and game as well as flavorful cheeses.

Press Notes

Wine Spectator

2023	90 points