Banville
Wine Merchants

Copertino

Copertino Riserva DOC

The maceration lasts for 7-8 days at 28°C, followed by gentle pressing, fermentation, and aging in stainless steel. This Riserva wine is made only in the best vintages and released at the winemaker's discretion after several years of bottle aging.

Grape varieties : 100% Negroamaro

Altitude : 30-60m ASL

Soil : Clay-rich soil of various composition, placed above hard limestone or tufa

Alcohol : 13%

Tasting notes :
Ruby red with garnet hints. Intense, full, rich and ethereal aromas of blackberry, plum, Mediterranean vegetation, ripe fruit, and leather. Warm, rich and generous, with complex tones and flavors of almond and blackcurrant. Perfect for pizza, burgers, red sauce and meat pasta.

Press Notes

Wine Spectator

2017	90 points