

## Copertino

### *Copertino Riserva DOC*



Predominantly Negro Amaro with a small percentage of Malvasia Nera. The maceration is 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 Enthusiast**

2015

92 points

