

## 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.

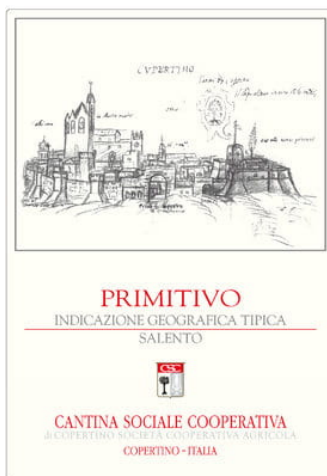
Primitivo thrives in the warm, sunny climate of Puglia's Salento peninsula.

**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.

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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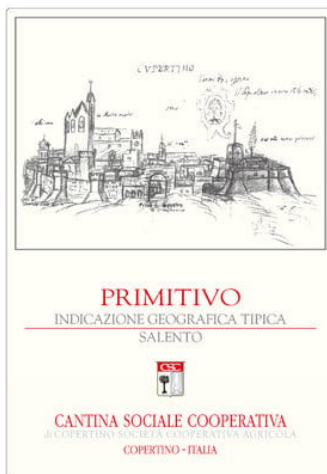
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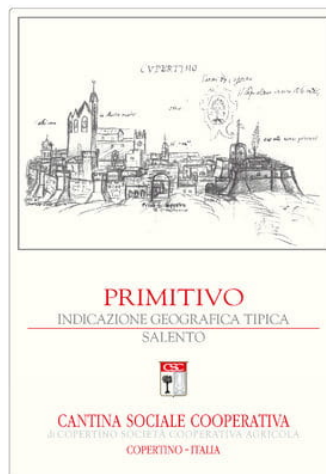
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