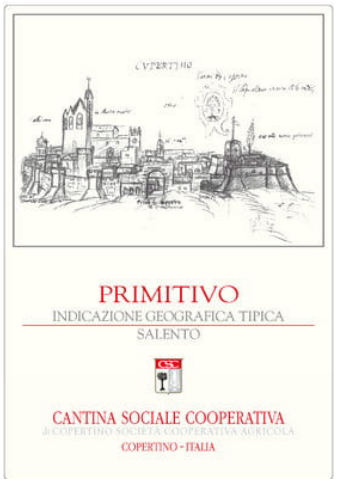
Copertino

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

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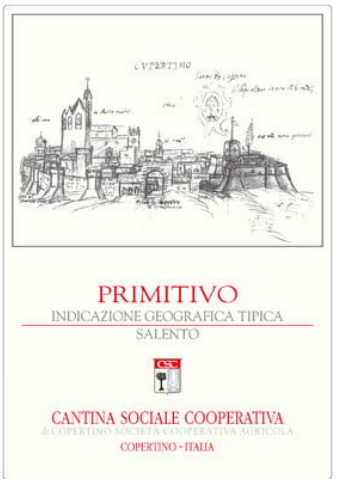

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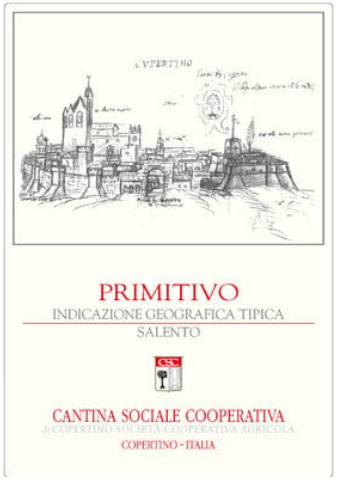

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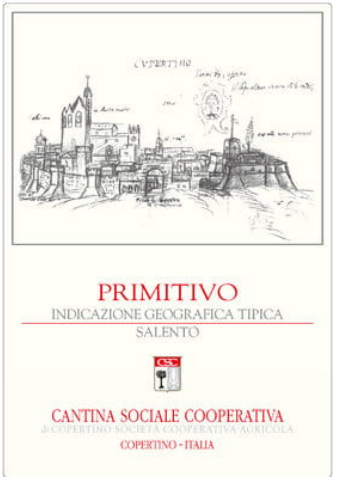

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