

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.



Banville
Wine Merchants

www.banvillewine.com

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.



Banville
Wine Merchants

www.banvillewine.com

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

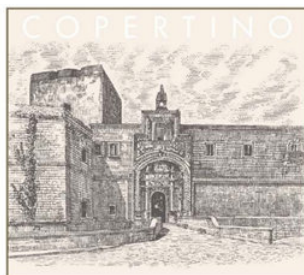
Altitude 30-60m ASL

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.



Banville
Wine Merchants

www.banvillewine.com

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

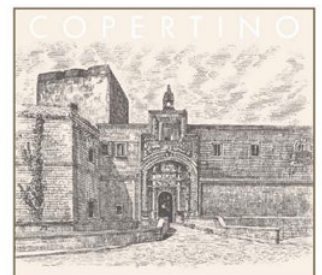
Altitude 30-60m ASL

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.



Banville
Wine Merchants

www.banvillewine.com