

ALDIERI
Primitivo Salento Igt Red



GRAPE AND ORGANOLEPTIC ANALYSIS:	From Primitivo grapes. Dark purple red wine, with scent of ripe cherry, humus, myrtle berries, spices and almond, it has a smooth, savory and warm flavor, with dense tannins and pleasing flavors of chocolate and plum jam, emphasizing the taste – olfactory composition.
SOIL:	The territory of DOC Copertino has a clayish soil structure with a varying composition placed on top of the hard limestone or tufa, in a flat area: from 30 to 60 meters above sea level.
HARVEST:	the first ten days of September.
YIELD PER HECTARE:	90 quintals.
VINE STOCKS PER HECTARE:	from 4500 to 5000.
TRAINING SYSTEM:	Spurred cordon and Apulian shrub-vines.
VINIFICATION:	Maceration on the skins for 7/8 days at 28° C; soft pressing and aging in stainless steel.
ALCOHOL:	13.5% vol.
SERVING SUGGESTIONS:	main courses with red meat or game, aged cheeses.
RECOMMENDED SERVING TEMPERATURE:	18°

CUPERTINUM, Antica Cantina del Salento

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