

CIGLIANO Salento Igt White



GRAPE AND ORGANOLEPTIC ANALYSIS: From Chardonnay grapes, it has a straw yellow color with golden reflections, delicate bouquet with extensive fruity notes and aromatic shades of sage, wisteria and elder, a dry and elegant flavor with good aromatic character; it maintains a note of freshness and a pleasant harmonious after taste of white melon.

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: mid-August.

YIELD PER HECTARE: 100 quintals.

VINE STOCKS PER HECTARE: from 4500 to 5000.

TRAINING SYSTEM: Spurred cordon.

VINIFICATION: soft pressing, fermentation at controlled temperature of 16° C, aging in stainless steel.

ALCOHOL: 12.5% vol.

SERVING SUGGESTION: appetizers and fish dishes.

RECOMMENDED SERVING TEMPERATURE: 8-10°

CUPERTINUM, Antica Cantina del Salento

Via Martiri del Risorgimento 6, 73043 - COPERTINO (Lecce) - Tel e fax +39 0832 947031
email: cantinacopertino@libero.it www.cupertinum.it