



CUPERTINUM

ANTICA CANTINA DEL SALENTO

1985

SQUARCIAFICO Salento Igt White



GRAPE AND ORGANOLEPTIC ANALYSIS: From a blend of selected grapes, it is a fresh and brisk wine, slightly sparkling, with a pale yellow color, perfume of a subtle but well-shaped bouquet, with fruity and dry notes accentuating apple, it is cheerful and quick in the revealing; fragrant and harmonious in the end, with a pleasant aftertaste 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 SUGGESTIONS: suitable for appetizers and entrees or with light pasta 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