



CUPERTINUM

ANTICA CANTINA DEL SALENTO

1985

## SQUARCIAFICO ROSATO Salento Igt Rosé



**GRAPE AND ORGANOLEPTIC ANALYSIS:** From Negroamaro grapes. Rosé wine.

Fresh and brisk wine, with a coral pink color, intense flavor and vinous aroma with clear fruity notes of blackberry, dry, fruity and fresh taste with a pleasantly bitter base.

**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 last ten days of August.

**YIELD PER HECTARE:**

100 quintals.

**VINE STOCKS PER HECTARE:**

from 4500 to 5000.

**TRAINING SYSTEM:**

Spurred cordon.

**VINIFICATION:**

cold maceration on the skins for 8/10 hours, soft pressing and controlled fermentation at 18° C, aging in stainless steel.

**ALCOHOL:**

12.5% vol.

**SERVING SUGGESTIONS:**

suitable for appetizers and entrees - sea and land - and pasta dishes of Salento and Italian in general.

**RECOMMENDED SERVING TEMPERATURE:** 8-10°

**CUPERTINUM, Antica Cantina del Salento**

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