

Copertino Riserva

THE FACTS



COUNTRY: Italy

REGION: Puglia

APPELLATION: Copertino

CEPAGE: 100% Negroamaro

WINEMAKING: Maceration is 7 - 8 days at 28°C followed by gentle pressing, fermentation, and aging in stainless steel.

ALCOHOL BY VOLUME: 13.0%

AGING: Aged in stainless-steel before several years of bottle aging

ANNUAL PRODUCTION: 33,000 cases

THE STORY

The Copertino Cooperative was established in 1935 when a group of visionary growers, from a tiny town in the heart of the Salento peninsula's wine growing region, decided to produce higher quality wine from their traditional indigenous grapes. By maintaining lower yields in the vineyards and with meticulous attention to detail in the cellar, the resulting wines emphasized the terroir of the region and the DOC Copertino was ultimately established in 1976. Today the cooperative numbers 300 proud members who each manage their own harvest. The area under vine is made up of 300 hectares planted mostly to traditional varieties: Negroamaro, Malvasia Nera, and Primitivo.

THE ADJECTIVES

OVERALL: Intense & Ethereal

AROMAS / FLAVORS: Mediterranean vegetation, ripe fruit, leather, almond, blackcurrant

MOUTHFEEL: Full & Rich

THE SELLING POINTS

Wine Enthusiast Best Buy in 2024

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Pizza, burgers, red sauce and meat pasta.

