



DIVOTO COPERTINO D.O.P. ROSSO RISERVA

TERRITORY

The Salento region is identified by three climatic elements: the sun, the architect that creates generous degrees of sugar, the sea, responsible for the minerality of the wines, and the wind that makes this area naturally free of disease and particularly suitable for the production of "natural" wines. Characterized by extensive flat areas and modest hilly reliefs, the Salento region is geologically constituted by a calcareous structure of medium texture.

VARIETY INFORMATION

The union between two apparently different varieties, Negroamaro and Montepulciano creates the "oenological miracle" of this denomination, one that gives life to wines of great longevity suitable for extended ageing, the pearl of the Salento area. Negroamaro owes its name to the terms "niger" (Latin) and "mavros" (Greek) which both refer to the colour black. Its great versatility makes it suitable for all types of winemaking. Montepulciano is a vine cultivated in most of the eastern coast of Italy. When young, it has impressive acidity, which, when well handled, allows it to age superbly.

VINIFICATION

Traditional fermentation methods are employed with a floating cap at a controlled temperature (27-28 degrees), carried out in large Slavonian oak vats, frequently pumping over the contents. This is followed by a long stay of the must on the skins; about thirty days, in order to extract as much polyphenolic substances as possible to facilitate the start of the subsequent malolactic fermentation in barriques.

TASTING NOTES

COLOUR

Intense ruby red with garnet reflections.

AROMAS

The range of aromas is very wide. The sumptuous and inviting scents are reminiscent of ripe red fruit, spices such as black pepper, cloves and delicate perceptions of coffee.

PALATE

It has powerful body with hints of plum and cherry, balanced with strong tannic notes and a pleasant fresh sensation. Harmonious and intense with warm mineral tones.

PAIRING RECOMMENDATIONS

Structured and intense, with good body and good tannins. The finish is long, underlined by a persistent fruity note. Grilled red meat, meat pies, lamb and mature cheese.

SERVING TEMPERATURE

20° C



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GRAPE VARIETIES

Negroamaro 70% / Montepulciano 30%

AREA OF PRODUCTION

Salento - Apulia

VINEYARD ALTITUDE

100 m a.s.l.

SOIL TYPOLOGY

Calcareous-clayey soil

TRAINING SYSTEM

Pugliese Sapling

STRAIN DENSITY

2000-3000/ha

OUTPUT PER HECTARE

40-60 q/ha

GRAPE YIELD IN WINE

60%

AVERAGE AGE OF VINE

50-60 years old

HARVEST

Manually harvested in mid-September.

FERMENTATION

24 months in medium toasted French oak barriques from the Jupilles area, a town surrounded by the Bercè forest, where this extra-fine grain oak is located. The wine is then left in large 3000/5500 litre Slavonian oak barrels for 6 months and thereafter it spends 12 months in bottle.

DEGREE OF ALCOHOL

14.5%

ACIDITY

5.5 g/l