

rocca
dei
Mori



Copertino

Denominazione di Origine Controllata

Rosso

Area of production:

Copertino, Monteroni, Arnesano, San Pietro in Lama, Carmiano – Puglia

Soil:

Chalky-clay

Cultivation:

Low tree-like vines

Grape variety used:

70% Negramaro 30% Montepulciano

Climate:

Mild winters with very dry springs and summers

Harvest:

Manual harvest a few days after grapes are ripe

Wine making:

Traditional soaking for 30 - 45 days and fermentation of the must at controlled temperature

Ageing:

6 months in French and Russian barrels and 6 months in bottles

Colour:

Ruby-red

Bouquet:

Clean, generous and full-bodied

Alcoholic strength:

14,00

Recommended temperature:

18°C

Recommended glass:

First decant and then serve in a large bowl-shaped glass

Storage time:

Five years, if the wine is stored in appropriate cellars

APOLLONIO®

APOLLONIO Casa Vinicola s.r.l.
via S.Pietro in Lama, 7
73047 Monteroni di Lecce (LE)
Italy

tel. +39 0832 327182
fax. +39 0832 420051
www.apolloniovini.it
info@apolloniovini.it