

# APOLLONIO<sup>®</sup>



## COPERTINO

*Denominazione di Origine Controllata*

**Area of production:**

Copertino, Monteroni, Arnesano, San Pietro in L.,  
Carmiano – Puglia

**Soil:**

Chalky-clay

**Cultivation:**

Low tree-like vines

**Grape variety used:**

70% Negroamaro, 20% Montepulciano  
5% Malvasia nera di Lecce, 5% Malvasia nera di Brindisi

**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%

**Recommendation:**

Particularly well suited with roast and game

**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

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