

## 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.

### AREA OF PRODUCTION

Salento - Apulia

### VINEYARD ALTITUDE

100 m a.s.l.

### SOIL TYPOLOGY

Calcareous-clayey soil

### 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.

#### DEGREE OF ALCOHOL

14.5%

#### SERVING TEMPERATURE

20° C