



CANTINA SOCIALE COOPERATIVA DI
COPERTINO
PUGLIA

Largely inspired by Puglia in the peninsula's southernmost reaches, ancient Greeks called Italy "Oenotria" – *land of the vine*. Today, Puglia is home to 25 production zones, most significantly the DOC Copertino. The Copertino Cooperative was established in 1935 when a group of visionary growers collaborated to produce a higher quality wine from the region's traditional, indigenous grapes.

Severino Garofano, the talented winemaker behind this project, has been long regarded as the most respected enologist in the Salento. With Copertino, Garofano and his growers advance the region's proud varietal tradition. Once viewed almost solely as blending resources, Salento and Copertino are now widely considered premium quality. Garofano is most often credited as the catalyst for the DOC Copertino's modern wines.

Copertino's blend of 95% Negroamaro and 5% Malvasia Nera favors a powerful, inky wine with a silky texture and remarkable depth, complexity and character.

COPERTINO RISERVA

this medium-bodied, brick-red Copertino offers seductive aromatics of blackberry, spice, Maduro cigar leaf and smoked meats; surprisingly complex with well-integrated layers of leather, wild berries, cedar, tar, vanilla and soft spices; the long finish shows dried cherry and Port-like nuances

perfect with burgers, spicy marinated chicken, pasta with pasta sauces – and ideal with barbecue!

*Tanzer's IWC on the 2001: **90 Points** "Varietally accurate negroamaro notes of shoe polish, leather and tobacco along with plenty of ripe red cherry and smoky plum. A medium-bodied, traditionally made wine that is mellow and suave thanks to its age, with red and black fruit flavors that are nicely enlivened by tangy acidity. A nicely balanced wine with sneaky concentration of flavor: this will go better with food than many other superrich blockbusters out there."*

Thank you for your order and for your interest in Connoisseur Wines