

BORGO DEL MANDORLO



COPERTINO DOC RISERVA

A Riserva wine, intense and elegant. This brand is a tribute to the South of Italy and to its fascinating history.

INSPIRATION

Roman times when Pliny the Old owned the wonderful and special marvels of the land. One of these enchanting places is the Plinian Source.



CONSUMER SEGMENT

Wine lovers, keen on history.



BRAND

The brand recalls a beautiful almond tree grown near the Plinian source. It's a tree loved by the Apulian inhabitants.



DESIGN

Fine and premium design, from the bottle to the label you can see the elegance of this wine.



WINE STYLE

Enchanting, full bodied and intense that delights sip after sip.



APULIA REGION

The climate is warm and temperate, with significant rainfall all year round. During the summer the African winds cause rapid and marked rise of the thermometer and high temperature variation.



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Negroamaro



Clay and
limestone



18/20 °C



Apulia



14% vol
750 ml

VINIFICATION:

Once harvested, destemmed and soft pressed grapes are cold soaked at 3-4°C in order to extract the characteristic aromas; fermentation and maceration last 15-20 days at a controlled temperature 25-27°C, during this time both alcoholic and malolactic fermentation are completed. Once pressed off the skins the wine is aged for at least 2 years.



Deep red colour



The bouquet gives notes of berries with a main aroma of cherries



The palate is soft and round with velvety tannins well balanced with the long persistent finish



It matches well with mature hard cheeses, roasted pork, beef steaks and all game dishes