



MASSERIA
CAPOFORTE

PAPANERO CUVÉE

VINO SPUMANTE DRY

CATEGORY

Papanero Spumante

SENSORY PROFILE

APPEARANCE

Intense red with purplish highlights.

BOUQUET

Very generous and smooth, well-fruited, with strawberry, cherry, and wild blackberry, over a floral background of sweet violets and rose petals.

PALATE

Velvety, well-balanced, echoing the aromas in the bouquet; long-lingering finish, dry and firmly fruity.

ACIDITY

5,5 g/l

RESIDUAL SUGAR

28 g/l

ALCOHOL

11,5% vol

VINIFICATION

VINEYARD YELD

120 quintals/ha

HARVEST PERIOD

Second week of September.

FERMENTATION

Maceration on the skins at 10 °C.

MATURATION

In stainless steel tanks for 3 months.

EFFERVESCENCE

Martinotti method (Charmat): slow fermentation in steel pressure fermenters at 12-14 °C. Bottle pressure: 3,5 atm.

GROWING AREA

LOCATION

In the coastal area, 35 km from the city of Taranto.

ELEVATION

Sea level.

ASPECT

North-South.

SOIL PROFILE

Sandy clay with some tuff.

VINEYARD DENSITY

5.000 plants/hectare.

TRAINING SYSTEM

Guyot.

WINE TASTING

SERVING SUGGESTIONS

Superb with hearty first courses and main courses of lighter meats or sausages.

SERVE AT

5-6 °C. Uncork the bottle at the moment of serving.

GLASS

Large tulip-shaped glass with curved-in rim.



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