



Vineyards:

Salice Salentino, Veglie, Guagnano, San Pancrazio, Sandonaci - Apulia

Wine name/Appellation:

SALICE SALENTINO - DOP Rosso

Soil:

chalky-clay

Training system:

Espalier.

Grape varieties:

Negroamaro 80%; Malvasia nera 20%.

Climate:

mild winters, very dry summers.

Harvest:

hand picking, after the grapes are fully ripe.

Winemaking:

controlled-temperature fermentation in large wooden vats for 30-45 days.

Aging:

three months in large Slavonian oak barrels.

Colour:

deep ruby red.

Tasting note:

A pleasantly intense, elegant bouquet of blackberries and plums. It is pleasurable and rounded in the mouth with a balanced acidity. It is vinous and ethereal.

Alcohol:

13-14%

Food pairing:

goes with meat dishes (rabbit, veal, lamb, etc.).

Serving temperature:

18 °C

Storage period:

5 years, if it is stored in suitable cellars.

