

SALICE SALENTINO

Salice Salentino D.O.C.



Salice Salentino DOC rosso is the most typical red wine appellation of the Salento, the extreme south of Puglia.

It is a blend of the area's traditional grape varieties, the negroamaro and a smaller part of malvasia nera. State-of-the-art vinification and a few months' ageing in oak barrels have given it its lively ruby hue, fragrances of dark berry fruit, full body, and lingering finish with a classic bitterish note.

VARIETIES: 90% NEGROAMARO; 10% MALVASIA NERA

PRODUCTION AREA: DOC "Salice Salentino" area covering the provinces of Brindisi and Lecce

VINEYARDS: Vineyards trained in the "Salento gobelet" style, in Salento's typical reddish clay soils; vines average 5,000 per hectare and yield 80-90 q./ha

WINE MAKING: Grapes are harvested between the first and the second week in September. The must macerates 8-9 days at 28°C in stainless steel; the vinification style is designed to bring out the freshness of the fruit and to highlight its varietal characteristics

AGEING: After a brief stay in glass-lined vats, the wine matures 3-4 months in one-year old small oak before being bottled

TASTING NOTES: Dense, purple-tinged ruby red; rich bouquet, with notes of dried plum and cherry; generous and complex in the mouth, with excellent structure, and a finish exhibiting the pleasant, bitterish note typical of the negroamaro grape

RECOMMENDED WITH: As very versatile wine that can be enjoyed by itself or matching pastas, soups and meats.
Serve at cool room temperature.

CELLARING: If perfectly stored this wine can develop nicely for 3-4 years