



## TECHNICAL DATA

**Designation:** Salice Salentino D.O.C.

**Grape varieties:** 80% Negroamaro; 20% Malvasia Nera

**Vineyard location:** Salice Salentino

**Soil composition:** Medium-textured clay

**Age of vines:** 40 years

**Training system:** Apulian *alberello*

**Yield per hectare:** 70 quintals/ha

**Annual production:** 10.000 bottles

**First Vintage:** 2007

**Harvest:** By hand in the second week of September

**Vinification:** Fermentation with maceration at 22-24°C for 10 days

**Agging:** 6 months in 225-liter, second passage French and American oak *barriques*

**Alcohol:** 13,5%

## TASTING NOTES

**Colour:** Bright ruby mantle with garnet inlays.

**Bouquet:** Complex and variegated bouquet, with initial notes of wild berries, blueberry, cherries *sotto spirito*; followed by delicate spicy notes, cinnamon, coffee and forest floor framed by balsamic

**Taste:** Full-bodied, fresh and consistent, supported by harmonious tannins. Persistent finish with light toasted notes.

## SUGGESTED PAIRINGS

Perfect with mixed meat roasts, truffle-based dishes and porcini mushrooms. Also ideal with medium-aged and mature cheeses.

Serving temperature 17-18° C.