



TECHNICAL DATA

Designation: Salice Salentino D.O.C. Riserva

Grape varieties: 80% Negroamaro, 20% Malvasia Nera

Vineyard location: Salice Salentino

Soil composition: Medium-textured clay

Age of vines: 50-60 years

Training system: Apulian *alberello*

Yield per hectare: 70 quintals/ha

Annual production: 6.000

First Vintage: 2011

Harvest: By hand in the 3rd week of September

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

Aging: 18 months in 225-litre, second passage French and American oak *barriques*, followed by an additional 6 months of refinement in bottle

Alcohol: 14,5%

TASTING NOTES

Colour: Bright ruby mantle with garnet inlays

Bouquet: Of considerable impact; the nose reveals notes of wild berries, currants and blueberries, perfectly integrated with delicate spicy notes: cinnamon, cloves, followed by a suggestion of balsamic-framed forest floor.

Taste: Powerful, fresh and balanced on the palate, supported by a harmonious and smooth tannin. Rich and persistent finish.

SUGGESTED PAIRINGS

Perfect with mixed roasted meats and truffle- and porcini mushroom-based dishes. Also pairs nicely with medium-aged and mature cheeses.

Serving temperature 17– 18° C.