



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

Aging: 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.

