



## 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.

