

SALICE SALENTINO RISERVA

D.O.C. SALICE SALENTINO • NEGROAMARO

PRODUCTION AREA

Guagnano (LE).

TRAINING

Cordon-trained pruned-spur (4,500 plants per hectare).

HARVEST

End of September.

VINIFICATION

After being destemmed and crushed, the must macerates with skin contact for approximately 10 days. Fermentation is carried out at 25-26° C.

AGING

Once malolactic fermentation is completed, the wine is aged in 1-year- and 2-year-old barriques for approximately 6 months.

AGING POTENTIAL

This wine is ready to drink but it will continue to evolve for 3-4 years.

COLOR

Fiery vibrant red but not too deep.

NOSE

Caramelized red fruit and spices evolve into clean notes of blood orange, mint, tobacco, and tea leaves.

PALATE

Enhanced by notes of red flowers, the aromas return on the palate transported by confident but not overbearing alcohol. The tannins and fresh acidity work in counterpoint to create a balanced, soft wine.

PAIRING

Roast veal and beef, game, lamb, and ripe aged cheeses.

SERVING TEMPERATURE

18° C. (64° F.).

