



## Salice Salentino DOC Riserva



### **TYPE OF WINE**

Still red wine

### **MAIN GRAPES**

Negroamaro, Malvasia Nera

### **PRODUCTION AREA**

The DOC Salice Salentino production area extends in a limited region of the hilly hinterland between the Provinces of Lecce and Brindisi. (Apulia, South-Italy)

### **SOILS**

Good exposure and ventilation typical of a peninsula surrounded by sea. Soils are mainly clayey, but you can also find fine and calcareous soils with limited thickness and excellent drainage.

### **HARVEST**

Usually between end of September, beginning of October.

### **VINIFICATION**

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks with frequent remontages and pumping over. Wine rests and refines for 24 months, at least 6 months in barrels, before bottling.

### **COLOUR**

Intense ruby red with garnet hints

### **BOUQUET**

Intense aroma with typical ripe red fruits notes, like plumb, cherry and black currant. Ethereal notes of vanilla and cacao.

### **TASTE**

In the mouth is pleasantly harmonious, full bodied, with a good acidity, smooth and sweet tannins and a long lasting after taste.

### **FOOD PAIRING**

Perfect with cold cuts appetizers, pasta with wild sauces, roasted and stewed red meats and seasoned cheeses.

### **SERVING SUGGESTION**

Serving at room temperature, about 18-20°C. We suggest to uncork the bottle at least a couple of hours before enjoying it.

### **ALCOHOL CONTENT**

13,5%

