

Nerimatti

Riserva Salice Salentino DOP

PRODUCTION AREA

Between Brindisi and Lecce near the town Salice Salentino

VARIETY

Vines falling within Salice Salentino.

WINE MAKING

The grapes are harvested in the early hours of the morning. They are de-stemmed and pressed, being careful not to damage the skin. Maceration at a controlled temperature, about 18 ° and it lasts 12 to 15 days. malolactic fermentation at a controlled temperature of 75 ° F.

AGING

12 months in barriques, 6 months in large oak barrels, 4 months in steel, 4 months in bottle

ALCOHOL

Alcohol 14%

TASTING NOTES

The color is deep ruby red with garnet. It has an unmistakable aroma of red berries and ripe fruit with pleasant spicy notes on the finish. Taste full and harmonious with mild tannic background. Suggested on first courses and roasted red meats.

Oxygenate and serve at 65 ° F.

