

Riserva Salice Salentino

Salice Salentino DOC Riserva

Registered designation of wine origin means the geographical name of a wine-growing conducive zone, producing wine regulated by production rules. The designation of origin "Salice Salentino" is reserved to wine coming from grapes grown in the around specific area. The name RISERVA is a wine qualification given only to wines that have been subjected to greater aging provided for by law that could not be less than two years. The vineyard from which we get this reserve, covers a total surface area of 4 hectares of Negroamaro and Malvasia Nera from Lecce, all of them grown with the traditional "bush vines" typical from Puglia. In color it is intense ruby red with garnet reflections; It is dry on the palate, balanced and full-bodied.

PRODUCTION AREA

Salento, between Brindisi and Lecce, near the village of Salice Salentino.

GRAPE VARIETY

Autochthonous falling among Salice Salentino wines.

VINIFICATION

The harvest is at dawn. Stemming and soft pressing of the grapes. Fermentation at a controlled temperature of 75 ° F.

AGING

12 months in French oak barrels, 6 months in large oak barrels, 4 months in stainless steel tanks and 4 months in bottle.

ALCOHOL

Alcohol 14%

WINEMAKER'S NOTES: In color it is intense ruby red with garnet reflections; elegant bouquet, intense aromas of jam perfectly balanced with spicy and wood undertones; full-bodied, harmonious with delicate tannins. Excellent pasta dishes, roast meats and mature cheese.

Oxygenate and serve at 65 ° F.

