



SALICE SALENTINO RISERVA

Denomination: SALICE SALENTINO RISERVA

Wine Classification: DOP SALICE SALENTINO RISERVA (red)

Production area: Salice Salentino and Veglie (Lecce)

Grape varieties: Negroamaro 85%, Malvasia Nera 15%

Alcohol content: 13,50% vol.

Soil: calcareous clay with areas prone to

Yield: 7 to 8 tons of grapes

Training system: "sapling" and spurred cordon

Vineyard density: 5000 plants for hectare

Vinification: after a deep selection of the grapes, they are passed through a de-stemmer (no crushing).

The must is left to soak in contact with the skins for 7-8 days at a controlled temperature of 24-26°.

After the alcoholic and malolactic fermentations the wine ages at least 6 months in French barriques

Ageing: 3 years or more depending on the harvest; it's a red wine with an high ageing potential

Tasting notes

Color: garnet red

Bouquet: intense aromas with hints of blackberry and sweet notes of cocoa and vanilla

Taste: well balanced, rich in body and structure

Serving temperature: 18°C

Pairing: Recommended with roasts, red meats and bushmeat



VECCHIA TORRE