



# SALICE SALENTINO ROSSO

**Denomination:** SALICE SALENTINO

**Wine Classification:** DOP SALICE SALENTINO ROSSO (red)

**Production Area:** Salice Salentino and Veglie (Lecce)

**Grape Varieties:** Negroamaro 90%, Malvasia Nera 10%

**Alcohol content:** 13,50% vol.

**Soil:** alluvial originating soil, mixed (sand, silt and clay) with calcareous zones

**Yield:** 1 ton of grapes for hectare

**Training method:** "sapling" and spurred cordon

**Density:** 4500-5000 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 6 months in oak barrels

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

## *Tasting Notes*

**Color:** bright ruby red with light garnet highlights

**Bouquet:** fruity and vinous with hints of small red berries

**Taste:** generous, warm and velvety with a pleasantly bitter aftertaste

**Serving Temperature:** 18-20°C

**Pairing:** pasta, grilled meat, roast lamb and kid, strong aged cheese



VECCHIA TORRE