

NERIMATTI

Salice Salentino Riserva

In Italy a “Riserva” wine must be aged in oak for at least 24 months, a procedure that increases its structure and complexity, softening tannins and improving its elegance. The appellation Salice Salentino PDO, the most relevant in Salento, in its “Riserva” version is probably the most sought-after among Negroamaro lovers.

GRAPE VARIETY: Negroamaro (85%) and other local black grapes varieties

APPELLATION: Salice Salentino Riserva PDO

PRODUCTION AREA: provinces of Lecce and Brindisi, in Southern Puglia

TRAINING SYSTEM: traditional puglian bush vines

SOIL: medium texture

PLANT DENSITY AND YIELD: 4500 plants per hectare and 1 kg of grapes per plant

HARVEST: manual harvest is performed in baskets in the early morning hours, to avoid high temperatures that could cause loss of freshness and aroma.

VINIFICATION: the grapes are destemmed and soft-pressed to avoid damaging the grapes. Fermentation takes place at a controlled temperature of about 18 °C and lasts for 12 to 15 days. Malolactic fermentation is carried out at controlled temperature of 25 °C.

AGEING: 12 months in barriques, 6 months in large oak casks, 4 months in stainless steel vessels and 4 months in bottle.

ALCOHOL: 14%

CALORIES: 98 kcal / 100 ml

TASTING NOTES: deep ruby red color with garnet tinges. Intense bouquet of ripe black fruit, especially black cherry and plum, with a pleasant spicy note of licorice and vanilla. Well structured, full and harmonious with smooth and velvety tannins. Lingering finish of black fruits and spices.

SERVICE: decant and serve at 18°C

FOOD PAIRING: well-seasoned main courses, game and roast meat, cured meats and risotto with mushrooms

