

RISERVA

Salice Salentino



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%); other local black grape varieties

APPELLATION: Salice Salentino Riserva PDO

PRODUCTION AREA: Salice Salentino, between the provinces of Brindisi and Lecce, Puglia

TRAINING SYSTEM: 50 year old puglian bush vine

SOIL: clayey

PLANT DENSITY AND YIELD: 4500 plants per hectare and 2 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 fermented at a controlled temperature of 25°C for 8-10 days. The maceration on the skins lasts 12-15 days with repeated pumping overs, followed by a soft pressing.

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

ALCOHOL: 13.5%

CALORIES: 94.5 kcal / 100 ml

TASTING NOTES: ruby color with garnet tinges; elegant and pronounced bouquet of black fruits and black pepper, with hints licorice and vanilla; round and full body, harmonious, with velvety and smooth tannins. Lingering finish of blackcurrant and spices.

SERVICE: decant and serve at 18 °C

FOOD PAIRING: well-seasoned main courses, roasts of meat and game, aged cheeses with an intense flavour.

