

SALICE SALENTINO RISERVA “TORRE SARACENA” 2013



Denomination	Denominazione di Origine Controllata (DOC).
Region of production	Partly from the territory of Salice Salentino, Veglie and Guagnano (Lecce) and partly from the territory of San Pancrazio Salentino and Sandonaci (Brindisi).
Soil characteristics	Sandy clay loam soil containing calcium and magnesium.
Average production	90 quintals per hectare.
Training system	Apulian trailing vines.

TECHNICAL INFORMATION

Variety	80% Negroamaro and 20% Black Malvasia.
Length of maceration on the skins	12 days
Alcohol by volume	13.70%
Total acidity	6.00 g/l
pH	3.32
Net dry extract	32.50 g/l
Residual sugars	4.5 g/l
Fermentation	In stainless steel containers with two daily pumping overs and delestage at 28/30°C
Maturation	For 10 months in 15 hl French oak casks, followed by an additional 10 months refinement in bottle.
Tasting notes	Intense ruby color. On the nose intense and fruity with hints of herbs. Hints of ripe red fruit and berry-jam; the tobacco, mushroom and underwood aromas are very agreeable. The flavor shows great structure and power. Good polyphenols. Fairly round and sweet tannins. Outstandingly elegant and harmonic with an excellent persistence.
Serving suggestions	Pairs beautifully with roasted red meats and braised or stewed game. Excellent also with pasta dishes with meat or spicy sauces, and with strong pie cheese.