

SALICE SALENTINO 2014

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	100 quintals per hectare.
Training system	Apulian trailing vines.

TECHNICAL INFORMATION

Variety	80% Negroamaro and 20% Black Malvasia.
Length of maceration on the skins	10 days
Alcohol by volume	13.40%
Total acidity	6.00 g/l
pH	3.35
Net dry extract	31.50 g/l
Residual sugars	4.4 g/l
Fermentation	In stainless steel container at 30/33°C
Maturation	For 10 months in oak barrels
Tasting notes	Intense, bright ruby color. Very intense and rich aromas with strong aromatic notes of Mediterranean maquis, of berry jam and of ripe plum; delicate spicy notes. The flavor is fresh with lovely flavors, well balanced tannins and acidity. Good structure and concentration, which make it an elegant and smooth wine.
Serving suggestions	The wine pairs beautifully with cured meats, pasta dishes with red sauces and roasted meats. Excellent also with ripe cheeses.

