

APOLLONIO[®]



SALICE SALENTINO

Denominazione di Origine Controllata

Area of production:

Salice, Veglie, Guagnano, San Pancrazio,
Sandonaci – Puglia

Soil:

Chalky-clay

Cultivation:

Low tree-like vines

Grape variety used:

80% Negramaro 10% Malvasia nera di Lecce
10% Malvasia nera di Brindisi

Climate:

Mild winters with very dry springs and summers

Harvest:

Manual picking when grapes are fully ripe

Wine making:

Traditional soaking of 30-45 days followed by fermentation
of the must at controlled temperature

Ageing:

6 months in French and Russian
barrels and 6 month in bottles

Colour:

Ruby-red

Bouquet:

Summons up a large variety of aromas

Alcoholic strength:

14,00%

Recommendation:

Particularly well suited for top quality red meat dishes

Recommended temperature:

18°C

Recommended glass:

First decant and then serve in a large bowl-shaped glass

Storage time:

Five years, if the wine is stored in appropriate cellars

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