

APOLLONIO®



Vineyards: Salice, Veglie, Guagnano, San Pancrazio, San Donaci

Wine name/Appellation: Salice Salentino DOP Bianco

Training system: Espalier, which favours uniform bud ripening and an optimal yield for well-balanced wines.

Climate: Mediterranean. It is mild thanks to the influence of the sea, which offers long, sunny (average sunshine hours per year: 2,600), dry (500-600 mm/yr) summers to the Salento peninsula. Cold season is short and mild. The Adriatic coast from the town of Otranto to that of Santa Maria di Leuca is rainier than the Ionian coast towards Gallipoli, where North African winds blow more frequently. The areas north of Otranto have a slightly lower temperature due to the influence of the Balkan peninsula.

Region: mostly flat areas dotted with a few low hills. From a geological point of view, the region has a calcareous structure. Except for a few areas, its ground is mostly rocky, made up of stony layers and chalky banks.

Grape varieties: Chardonnay 80%; Sauvignon 20%.

Harvest: hand picking, after the grapes are fully ripe. In order to obtain a good structure, harvest is delayed so as to facilitate the concentration of sugar and extractive substances.

Winemaking/Aging: Chardonnay's soft pressing, so as to preserve the floral, fruity taste of these grapes. Two weeks of controlled-temperature fermentation. The Sauvignon grapes are left to ferment and age in Acacia barrels for three months. Mixing and bottling: during the following Spring.

Colour: light straw yellow, with gold reflections.

Tasting notes: This is a scented, easy-drinking white wine. Straw yellow in colour with light green hues. On the nose, it offers elegant fragrances with herbaceous undertones and aromas of fresh fruit. Dry, smooth and medium-bodied on the palate, it has a round, crisp taste with a quite persistent fruity and almond finish.

Alcohol: about 12-13%

Food pairing: a structured wine, best drunk with white or cured meats, seafood, and fresh cheeses.

Serving temperature: 10-12 °C

Recommended glass: a medium tulip glass with an outward-flared rim, as it directs the wine to both sides of the mouth, where the crisp and savoury taste of young wines is best perceived.

Storage period: 5 years (from its sale on the market), if the wine is stored out of light in suitable cellars at a constant temperature of 10-14 °C, with 60-70% humidity levels, and in a horizontal position so as to keep corks moist and elastic.

Bottle sizes: 375 ml; 750 ml.

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