



Vineyards: Salento, Apulia

Wine name/Appellation: Don Felice – Salento PGI Red

Training system: 20-year-old bush vines. Trunks are kept short: 40-60 cm high. Few buds (6-8), in order to ensure high-quality yields.

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: Primitivo 50%; Negroamaro 30%; Montepulciano 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: traditional temperature-controlled fermentation of must in large wooden vats for 30-45 days.

Ageing: 24 months in French and American oak barrels; 12 months in bottles, in a horizontal position and with natural corks.

Colour: dark ruby-red.

Tasting note: An intense, enchanting bouquet with notes of blackberries and ripe red berries intertwined with spices. On the palate it is full-bodied yet supple, with smooth tannins and a balanced acidity that keeps it fresh. It has a very long finish, with the same fruity notes as those felt on the nose.

Alcohol: about 14 - 15%

Food pairing: excellent with game, grilled or stewed red meat, and hard or sharp cheese.

Serving temperature: 20°C

Recommended glass: As a complex wine with a charming colour, a large bowl-shaped glass with an inward-curved rim is recommended: the wine can fully breathe, and the glass can be held better in hands. It will help the temperature rise gradually, and aid the release of the complex fragrances of this structured wine.

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