



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

Wine name/Appellation: Salice Salentino PDO 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: Negramaro 80%; Malvasia Nera 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: 12 months in French oak barrels; 6 months in bottles, in a horizontal position and with natural corks

Colour: Intense ruby-red

Tasting note: Intensely ruby-red in colour, it has elegant, intense aromas of blackberries and plums. In the mouth it is pleasant and rounded with a well-balanced acidity. It is a very good, vinous and ethereal wine, with smooth yet firm tannins. A robust wine with a velvety, harmonious balance and a persistent fruity finish.

Alcohol: about 14-15%

Food pairing: red meats, Adriatic fish soups (not too spicy), mixed boiled meats, cooked salamis, and fermented, hard cheeses

Serving temperature: 18-20 °C

Recommended glass: As a complex wine, 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