



MANI DEL SUD SALICE SALENTINO D.O.P. ROSSO

TERRITORY

The Salento region is identified by three climatic elements: the sun, the architect that creates generous degrees of sugar, the sea, responsible for the minerality of the wines, and the wind that makes this area naturally free of disease and particularly suitable for the production of "natural" wines. Characterized by extensive flat areas and modest hilly reliefs, the Salento region is geologically constituted by a calcareous structure of medium texture.

VARIETY INFORMATION

A historical Salento blend often carried out directly in the vineyard with the alternation of eight plants of Negroamaro and two of Malvasia Nera. Negroamaro, likely owes its name to the terms "niger" (Latin) and "mavros" (Greek) which both refer to the colour black. Its great versatility makes it suitable for all types of winemaking. Malvasia Nera, a grape variety with great softness and aroma, it is best for balancing out the angular qualities of the other two grapes.

AREA OF PRODUCTION

Salento - Apulia

VINEYARD ALTITUDE

100 m s.l.m.

SOIL TYPOLOGY

Calcareous-clayey soil

TASTING NOTES

COLOUR

Deep ruby red.

AROMAS

Intense and elegant aromas of blackberry and plum.

PALATE

Full-bodied, velvety and harmonious with a persistent fruity aroma on the finish. Good acidity and tannic structure. Balanced, soft and ethereal.

PAIRING RECOMMENDATIONS

Red meat, fish soups, boiled meats, cold cuts, fermented and hard cheeses.

DEGREE OF ALCOHOL

14%

SERVING TEMPERATURE

18° C