

SALICE SALENTINO RISERVA

D.O.C. SALICE SALENTINO • NEGROAMARO

PRODUCTION AREA

Guagnano (Le), Salice Salentino (Le),
Campi Salentina (Le).

TRAINING

Cordon-trained spur-pruned (4,500 plants per
hectare).

HARVEST

End of September.

VINIFICATION

After being destemmed and crushed, the must
macerates with skin contact for approximately 10
days. Fermentation is carried out at 25-26°C.

AGING

Once malolactic fermentation is completed, the
wine is aged in old barriques for approximately 6
months.

AGING POTENTIAL

This wine is ready to drink but it will continue to
evolve for 3-4 years.

SERVING TEMPERATURE

18°C. (64°F).

