

rocca
dei
Mori

Salice Salentino

SALICE SALENTINO

DENOMINAZIONE ORIGINE CONTROLLATA

Rosso

Area of production:

salice, Veglie, Guagnano, San Pancrazio,
San donaci (Puglia)

Soil:

Chalky-clay

Varietà uve utilizzate:

80% Negramaro

10% Malvasia Nera di Lecce, 10% Malvasia Nera di brindisi

Cultivation:

Low tree-like vines

Climate:

Mild winters with very dry springs and summers

Harvest:

Manual harvest a few days after grapes are ripe

Wine making:

Traditional soaking for 45 days and fermentation
of the must in large oak casks

Ageing:

6 months in French barrels and 6 months in bottles

Colour:

Ruby-red

Bouquet:

stylish, with a very particular bouquet

Alcoholic strength:

14,00%

Recommendation:

Particularly well suited for substantial roast meat dishes

Recommended temperature:

18°C

Recommended glass:

First decant and then serve in a large bowl-shaped glass

Storage time:

Many years, if the wine is stored in appropriate cellars



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