


SALICE SALENTINO DOC RISERVA '50° VENDEMMIA'

2020 | Red Wine



 Italy, Puglia

Leone de Castris

8007013201655

Case Size: 6

Intense red in colour with garnet hues. On the nose fruity aromas of blackberry and black cherry, notes of basil and sweet spices due to the refinement in oak barrels. Smooth and balanced on the palate, with strong but never intrusive tannins

Vinification:

The harvest is conducted at the end of September. The grapes are submitted to a particular maceration at checked temperature between 20 and 22°C for a period of 8-12 days. After the fermentation, the wine is put to sharpen in big oak barrels for about 12 months with a further 6 months in the bottle before release. It becomes “Reserve” after 2 years from the date of harvest .

Grape Varieties: Malvasia Nera| Negroamaro

Classification: DOC Riserva | **ABV:** 14.5% | **Closure:** Natural Cork