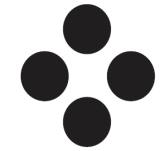


Salice Salentino

DENOMINAZIONE DI ORIGINE PROTETTA



**POGGIO
MARÙ**



GRAPES:

90% Negroamaro, 10% Malvasia Nera

VINYARD AREA:

The Negroamaro and Malvasia Nera grapes are carefully selected from low-yielding vineyards in the Province of Brindisi, in southern Puglia.

PLANT TRAINING AND DENSITY

The vines are trained in the Guyot system. Plant density is around 5.500 plants per hectare with an average yield of 2 kg per plant. The plants are an average of 15 to 25 years old.

HARVEST

Both grape varieties are manually harvested in late September.

WINEMAKING PROCESS:

After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing colour extraction. The two grape varieties are fermented together in stainless steel tanks at a controlled temperature of 23-25°C for 8-10 days. Frequent remontage and delestage are carried out during the fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic fermentation is induced.

AGING:

Following malolactic fermentation the wine is racked. 80% of the wine is placed in stainless steel containers at a controlled temperature of 18°C. The remaining 20% is placed in second and third passage 500 litre tonneaux barrels and left there to age for 8 months.

ALCOHOL:

13 %

RESIDUAL SUGAR:

10 gr/lt

TASTING NOTES:

The wine displays a deep violet colour, with pleasant earthy aromas of blackcurrants, vanilla and chocolate. The palate is velvety, elegant and complex. The finish is extremely well-balanced and persistent.

SERVING SUGGESTION:

Best when served with pasta dishes with meat sauces and roasted red meats.

SERVING TEMPERATURE:

16-18 °C