



CANTINE
PAOLOLEO

VARIETALI SALICE SALENTINO

The appellation Salice Salentino PDO is among the most renowned of Salento. It is mostly a blend of Negroamaro and other local black grape varieties, traditionally Malvasia Nera. Its medium body, lively tannins and fruity and spicy taste, make Salice Salentino the ideal match for many dishes.

VARIETIES: Negroamaro (85%); other local black grape varieties

APPELLATION: Salice Salentino PDO

PRODUCTION AREA: Provinces of Brindisi and Lecce, southern

TRAINING SYSTEM: Traditional puglian bush vine and cordon trained vines

SOIL: Clayey

PLANT DENSITY AND YIELD: 4500 plants per hectare and 2.5 kg of grapes per plant

HARVEST: The manual harvest is carried out in the early hours of freshness and aroma of the grapes

VINIFICATION: Destemming, followed by fermentation at a controlled temperature of 25 °C

AGEING: 18 months in stainless steel vessels

ALCOHOL: 13.5%

TASTING NOTES: intense ruby red color; elegant scent of black cherry, cherry and plum, with spicy notes; full taste good acidity and rightly tannic.

Fruity and spicy finish, pleasantly bitter.

SERVICE: 18 °C

FOOD PAIRING: important first courses and roasts of meat, appetizers of cold cuts, medium and long seasoned cheeses.



75 cl



Varietali

VINI D'ANNATA