

LEPITRE

Dal 1927



SALICE SALENTINO

Brand	Le Pitre
Wine	Salice Salentino Rosso
Classification	Denominazione d'origine controllata
Area of production	Salice Salentino and other municipalities in the Lecce and Brindisi areas
Soil	Calcareous, argillaceous
Cultivation sistem	Small tree
Yield in quintals per hectare	80 About
Grapes	Negroamaro
Climate	Moderate winter, very dry spring and summer
Harvest	Manually when just ripe, selecting grapes carefully
Winemaking technique	Fermentation of must under controlled temperature conditions. Maceration for 15-20 days with periodic delestage and pumping over. Malolactic in barriques in a conditioned environment
Ageing	12 months of oak barrels
Refinement	2-3 months in the bottle
Color	Deep red with garnet hues
Aroma	Intense aroma of cherry and plum, with hints of spice and balsam
Taste	Velvety, full bodies and harmonious
Alcohol content	13,5%vol
Recommended with	Roast and wild game
Serving temperature	18-20° C
Recommended glass	Medium-stemmed clear glass
Storage	Three to four years in a suitable wine cellar