



SALICE SALENTINO DOC

Brand	Le Pitre
Wine	Salice Salentino Rosso
Classification	D.O.C.
Area of production	Salice Salentino and other municipalities in the Lecce and Brindisi areas
Soil	Calcareous, argillaceous
Cultivation system	Small tree
Yield in quintals per hectare	90 max
Grapes	Negroamaro and Malvasia nera
Climate	Moderate winter, very dry spring and summer
Harvest	Manually when just ripe, with careful grape selection
Wine-making technique	Fermentation of must under controlled temperature conditions. Maceration for 15-20 days with periodic delestage and pumping over. Maiolactic fermentation mainly in wood in a conditioned environment
Refinement and ageing	Mainly in wood and 24 months in bottle
Colour	Deep red with garnet hues
Aroma	Intense aroma of cherry and plum, with hints of spicy and balsam
Taste	Velvety, full-bodied and harmonious
Alcohol content	13,5% vol
Recommended with	Roasts and wild game
Serving temperature	18-20° C
Recommended glass	Medium-stemmed clear glass
Storage	Vertical bottle, temperature max 25°, humidity max 80%.
Keep for	Up to 10 years in suitable wine cellars