

MESSAPICO

SALICE SALENTINO DOP



GRAPE VARIETY

80% Negroamaro, 20% Malvasia Nera.

PRODUCTION AREA

San Donaci (Br).

TRAINING SYSTEM

Bush vine (alberello) 5,000 vines per hectare.

HARVEST

Second half of September. Hand harvest.

VINIFICATION

After being destemmed and crushed, the must is macerated with skin contact for 12-15 days during which délestage is periodically employed. Fermentation is carried out at 23-24° C.

AGEING

18 months in stainless-steel tanks, 6 months in bottles.

TASTING NOTES

Deep ruby red with garnet reflections; elegant smell, pleasant, fruity and slightly floral; full bodied and quite tannic.

FOOD PAIRING

Flavoury red meat roasts and cheese.

SERVICE TEMPERATURE

18° C.

