



MARCHESI DEL SALENTO

Salice Salentino DOC

Region	Puglia
Alcohol	12.5%
Grapes	90% Negroamaro, 10% Black Malvasia

Vinification and refinement

Salento (Salentu in local dialect) is the southeastern extremity of the Puglia region, sometimes described as the "heel" of the Italian "boot". The area is rich in vineyards and olive groves and the typical willow trees that give the name to the wine.

After an accurate selection, the grapes are vinified following the traditional method without the addition of concentrated must. The primary fermentation takes place in stainless steel tanks at controlled temperature. Very good to be drunk young, it develops into velvety softness with further ageing in bottle.

Wine description

Colour: Deep ruby colour with purple reflections.

Bouquet: Delicate bouquet of dark fruits sweet and velvety.

Taste: Soft and round on the palate.

Food pairings

It is a perfect companion to Mediterranean cooking style, pasta, pizza and all red meats. Serve at room temperature.