



CORTI SALENTINE

Salice Salentino DOC Riserva

GRAPES: 80% Negroamaro, 20% Malvasia

HARVEST: The harvest is done **by hand in the early hours of the morning** to avoid the heat of the day. The grapes are put into **small boxes** of about 25kg, in order to preserve the integrity of the grapes and avoid them being crushed by their own weight.

VINIFICATION: After destemming and crushing, the grapes are **fermented** in stainless steel at a temperature of 25°C for 8-10 days. **Maceration on the skins** lasts for 12-15 days, with careful pumping over and a soft final pressing.

AGEING: 12 months in French oak barriques, 6 months in large oak botti & 4 months in stainless steel.

TASTING NOTES: **Ruby red** in colour, with garnet flecks. A **very powerful nose**, reminiscent of berries, plums and medlars, with elegant touches of spice, black pepper and star anise.

Harmonious and well-rounded with silky, enveloping tannins.

A decisive, **persistent** finish.

SERVE: It is recommended to serve at 14-16°C in order to enjoy the wine at its best.

FOOD PAIRINGS: Salice Salentino DOC Riserva is **rich and full-bodied** – the perfect accompaniment to slow-cooked meat.

