



**LEONE DE CASTRIS**  
**1665**



## PRODUCER PROFILE

Estate owned by:  
Leone De Castris family  
Winemaker: Matteo Esposito;  
consultant Riccardo Cotarella  
Total acreage of vine: 990 (400 Ha)  
Winery Production: 2,500,000 bts  
Region: **PUGLIA**

## MAIANA SALICE SALENTINO ROSSO DOC

### WINE DESCRIPTION

The Salice Salentino DOC appellation dates back to 1976. The vine cultivation area centers on the small town of Salice on the Salento peninsula, and spreads out to the north and west. The warm and sunny weather conditions throughout the year help to perfectly ripen the main varietal of Salice Salentino wines, Negroamaro, which is as its name suggests, dark (negro) and bitter (amaro). Malvasia Nera, the other variety permitted in the reds, helps to soften the intense character of Negroamaro with its fruitier aromas.

### TASTING NOTES

Intense deep red color with purple hues. The nose is fruity, revealing aromas of plum, black fruit, and blackberry jam, with a pleasantly spicy sensation of vanilla, tea, and amber. On the palate it is rich and full-bodied, with smooth, integrated tannins.

### FOOD PAIRING

Ideal with grilled meats, baked pasta dishes, pasta with hearty sauce, and strong cheeses.

### VINEYARD & PRODUCTION INFO

Vineyard appellation:	Salice Salentino DOC
Vineyard size:	35 hectares
Soil composition:	Clay, medium texture
Training method:	Apulian head training
Elevation:	48 meters a.s.l.
Vines/hectare:	7,000/hectares
Exposure:	East-West
Age:	30 years
Harvest time:	End of September
First vintage:	1939
Production:	300,000 bottles

### WINEMAKING & AGING

Varietal composition:	90% Negroamaro 10% Malvasia Nera
Fermentation container:	Stainless steel tanks (8-10 days at 20 - 22°C)
Maceration technique:	On the skins for min 10 days
Type of aging container:	French oak barrels of 50 HL
Length of aging:	6 months
Length of bottle aging:	3 months

### ANALYTICAL DATA

Alcohol:	13.5 %
Res. sugar:	7.7 g/L
Acidity:	5.4 g/L
Dry extract:	39 g/L

