

50 VENDEMMIA

SALICE SALENTINO RISERVA DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 70 ha
Soil composition: clay, medium texture
Training method: Apulian head training
Elevation: 148 ft a.s.l.
Vines/ha: 7,000 vines/ha
Exposure: East-West
Vines age: 40 years
Harvest time: end of September
First vintage: 1954
Production: 650,000 bottles



WINEMAKING & AGING

Varietal composition: 95% Negroamaro, 5% Malvasia Nera di Lecce

Fermentation

Container: stainless steel vats
Length: 8-10 days
Temperature: 68-72 °F

Maceration

Technique: on the skins
Length: 8-12 days

Aging

Container: 30 hl big barrels
Wood: French oak
Length: 12 months



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 7 g/l
Acidity: 5.3 g/l
Dry extract: 41 g/l



FOOD PAIRINGS

Ideal with roasted veal and beef, game, lamb, and aged cheeses.



TASTING NOTE

Intense red color with hints of garnet.
On the nose, it displays fruity notes of blackberry and black cherry, along with notes of basil and sweet spices from aging in oak barrels.
On the palate, it is smooth and balanced, with powerful yet never intrusive tannins. Long, fruity finish.

PRODUCER PROFILE

Estate owned by: Leone De Castris family
Winemaker: Matteo Esposito; consultant Riccardo Cotarella
Total land under vine: 400 ha
Winery production: 2,500,000 bottles
Region: Puglia (Italy)



LEONE DE CASTRIS
1665

