

DONNA LISA

SALICE SALENTINO RISERVA DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 7 ha
Soil composition: clay, medium texture
Training method: Apulian head training
Elevation: 131 ft a.s.l.
Vines/ha: 7,000 vines/ha
Exposure: East-West
Vines age: 40 years
Harvest time: end of September
First vintage: 1985
Production: 40,000 bottles



WINEMAKING & AGING

Varietal composition: 90% Negroamaro, 10% Malvasia Nera di Lecce

Fermentation

Container: stainless steel vats
Length: 13 days
Temperature: 68-72 °F

Maceration

Technique: on the skins
Length: min. 13 days

Aging

Container: barriques
Wood: French oak
Length: 18 months
In bottle: 18 months



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 2.5 g/l
Acidity: 5.6 g/l
Dry extract: 40 g/l



FOOD PAIRINGS

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



TASTING NOTE

Deep ruby-red color with garnet highlights. The nose offers scents of blueberries and blackcurrant jam, with hints of vanilla, licorice, and a toasted touch. In the mouth, it is full-bodied, velvety, and rich, with smooth, elegant tannins.

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

