

FIVE ROSES

SALENTO IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 22 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: first ten days of September
First vintage: 1943
Production: 160,000 bottles



WINEMAKING & AGING

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

Fermentation

Container: stainless steel vats
Length: 20 days
Temperature: 64-68 °F

Maceration

Technique: on the skins
Length: 10-12 hours

Aging

Container: stainless steel tanks
Length: 3 months
In bottle: 2 months



TECHNICAL DATA

Alcohol: 12.5%
Residual sugar: 4.7 g/l
Acidity: 6.3 g/l
Dry extract: 25 g/l



FOOD PAIRINGS

Ideal with risotto, braised meat dishes, white meat, and seafood.



TASTING NOTE

Bright cherry-red color.
The nose enchants with juicy cherry and strawberry scents.
In the mouth, it is fresh and smooth, with a 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

