

MAIANA

SALICE SALENTINO ROSSO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 35 ha
Soil composition: clay, medium texture
Training method: Apulian head training
Elevation: 157 ft a.s.l.
Vines/ha: 7,000 vines/ha
Exposure: East-West
Vines 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
Length: 8-10 days
Temperature: 68-72 °F

Maceration

Technique: on the skins
Length: min. 10 days

Aging

Container: 50 hl barrels
Wood: French oak
Length: 6 months
In bottle: 3 months



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 7.7 g/l
Acidity: 5.4 g/l
Dry extract: 39 g/l



FOOD PAIRINGS

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



TASTING NOTE

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

