

PER LUI

SALICE SALENTINO RISERVA DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 1.5 ha
Soil composition: clay, muddy
Training method: Apulian head training
Elevation: 164 ft a.s.l.
Vines/ha: 6,000 vines/ha
Exposure: East-West
Vines age: 40 years
Harvest time: first 10 days of October
First vintage: 2012
Production: 5,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Negroamaro
Fermentation

Container: stainless steel vats
Length: 10-15 days
Temperature: 79 °F

Maceration

Technique: on the skins with submerged cap
Length: 15-20 days

Aging

Container: barriques
Wood: French oak
Length: 12 months
In bottle: 12 months



TECHNICAL DATA

Alcohol: 15%
Residual sugar: 7 g/l
Acidity: 6.5 g/l
Dry extract: 45 g/l



FOOD PAIRINGS

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



TASTING NOTE

Deep ruby red color.
The bouquet on the nose shows aromas of ripe red fruits and jam, with hints of Mediterranean scrub typical of Negroamaro. Some tertiary notes of sweet tobacco and coffee-roasting from oak aging add complexity to the aromatic profile.
On the palate, it is extraordinarily rich, full-bodied, smooth, and well-balanced. 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

