



LEONE DE CASTRIS
1665



PRODUCER PROFILE

Estate owned by:
Leone De Castris family
Winemaker: Matteo Esposito;
consultant Riccardo Cotarella
Total acreage of vine: 990 (400 Ha)
Winery Production: 2,500,000 bts
Region: **PUGLIA**

50a VENDEMMIA SALICE SALENTINO RISERVA DOC

WINE DESCRIPTION

A blend of 95% Negroamaro and 5% Malvasia Nera di Lecce. Negroamaro literally translates to "black-bitter" in Italian and is the key grape in Salice Salentino, one of the best-known wines from Puglia. This Salice Salentino Riserva has been produced since 1954. The name celebrates the 50th anniversary (2004) of the wine's creation.

TASTING NOTES

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

FOOD PAIRING

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

VINEYARD & PRODUCTION INFO

Vineyard appellation:	Salice Salentino Riserva DOC
Vineyard size:	70 hectares
Soil composition:	Clay, medium texture
Training method:	Apulian head training
Elevation:	45 meters a.s.l.
Vines/hectare:	7,000/hectare
Exposure:	East-West
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 (8-10 days at 20 - 22°C)
Maceration technique:	On the skins for 8-12 days
Type of aging container:	Big oak French barrels of 30 HI
Length of aging:	12 months

ANALYTICAL DATA

Alcohol:	13.5 %
Res. sugar:	7 g/L
Acidity:	5g/L
Dry extract:	41 g/L

