

# EPICURO



## SALICE SALENTINO

DENOMINAZIONE DI ORIGINE PROTETTA  
ROSSO  
AGED IN OAK



### ORIGIN OF THE VINEYARDS

Area of the Doc Salice Salentino (Apulia).

### GRAPE VARIETY

Negroamaro for not less than 75% and other red grapes allowed.

### VINE TRAINING SYSTEM

Spurred cordon and saplings.

### SOIL

Red earth and clay.

### WINEMAKING AND MATURATION

Vinification in red taking care about temperatures, in order to best preserve the primary aromas of the grape. Short aging in big wooden barrels.

### SENSORY ANALYSIS

Bright ruby red, with beautiful transparency and consistency. The nose offers ripe red berries, a spice of black pepper, vegetables hints and aromatic herbs, and a beautiful balsamic note. In the mouth it is smooth, fresh and juicy, well balanced with a very pleasant drink and persistence.

### ALCOHOL

13% - 13,50%.

### SERVING TEMPERATURE

16/18° C.

### FOOD MATCHES

First courses of pasta with ragù sauce, risotto, beef carpaccio and medium aged cheeses.

### AWARDS

2019 › Gold Medal Asia Wine Trophy

2018 › Gold Medal Mundus Vini

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