

# EPICURO



## SALICE SALENTINO

DENOMINAZIONE DI ORIGINE PROTETTA  
ROSSO



### 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 sapling.

### SOIL

Red sand 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 and intense ruby red. On the nose sensations of red currant, plum, red flowers and menthol, whereas in the mouth is smooth and elegant, fresh and sapid, well – balanced, with a long 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.