



## MANI DEL SUD SALICE SALENTINO D.O.P. ROSSO

### TERRITORY

The Salento region is identified by three climatic elements: the sun, the architect that creates generous degrees of sugar, the sea, responsible for the minerality of the wines, and the wind that makes this area naturally free of disease and particularly suitable for the production of "natural" wines. Characterized by extensive flat areas and modest hilly reliefs, the Salento region is geologically constituted by a calcareous structure of medium texture.

### VARIETY INFORMATION

A historical Salento blend often carried out directly in the vineyard with the alternation of eight plants of Negroamaro and two of Malvasia Nera. Negroamaro, likely owes its name to the terms "niger" (Latin) and "mavros" (Greek) which both refer to the colour black. Its great versatility makes it suitable for all types of winemaking.

Malvasia Nera, a grape variety with great softness and aroma, it is best for balancing out the angular qualities of the other two grapes.

### VINIFICATION

Traditional fermentation methods are employed with a floating cap at a controlled temperature (27-28 degrees), carried out in large Slavonian oak vats, frequently pumping over the contents. This is followed by a long stay of the must on the skins; about thirty days, in order to extract as much polyphenolic substances as possible to facilitate the start of the subsequent malolactic fermentation in barriques.

### TASTING NOTES

#### COLOUR

Deep ruby red.

#### AROMAS

Intense and elegant aromas of blackberry and plum.

#### PALATE

Full-bodied, velvety and harmonious with a persistent fruity aroma on the finish. Good acidity and tannic structure. Balanced, soft and ethereal.

### PAIRING RECOMMENDATIONS

Red meat, fish soups, boiled meats, cold cuts, fermented and hard cheeses.

### SERVING TEMPERATURE

18° C



## MANI DEL SUD SALICE SALENTINO D.O.P. ROSSO

### GRAPE VARIETIES

Negroamaro 80% / Malvasia Nera 20%

### AREA OF PRODUCTION

Salento - Apulia

### VINEYARD ALTITUDE

100 m s.l.m.

### SOIL TYPOLOGY

Calcareous-clayey soil

### TRAINING SYSTEM

Pugliese Sapling

### STRAIN DENSITY

3000/ha

### OUTPUT PER HECTARE

60-80 q/ha

### GRAPE YIELD IN WINE

60%

### AVERAGE AGE OF VINE

40-50 years old

### HARVEST

Manually harvested in mid-September.

### FERMENTATION

In large Slavonian oak vats.

### AGEING

6 months in medium toasted French oak barriques, 6 months in large 3000/5500 litre Slavonian casks and 6 months in bottles.

### DEGREE OF ALCOHOL

14%

### ACIDITY

5.5 g/l