



Salice Salentino D.O.C. Rosso Riserva
Rinomata Cantina Tombacco



A wine as strong as the earth from which it originates, born from the art of cultivation and the fusion of flavours and aromas.

Tasting notes

With its intense ruby red colour, Salice Salentino displays at once its decisive, full character. Traces of red fruits enriched with nuances of spices and wood, the taste is warm and velvety, with spicy and toasted notes. An ideal companion for dinners of red and white meats, it also perfectly enhances medium-aged cheeses.

Grape variety

Negroamaro 90%, Primitivo 10%.

Origin

parts of territories within the provinces of Lecce and Brindisi.

Winemaking

the production and maturing of Salice Salentino Riserva D.O.C. wine must be carried out within the grape growing area. Using the traditional winemaking method: daily pumping over for the first 3-5 days of fermentation then pumping every 2days for the following week. Fermentation temperature must not exceed 25° C. Once the alcoholic fermentation is over, the racking and soft pressing of the skins is carried out. The best conditions are prepared for the start of malo-lactic fermentation, once completed is placed to mature in wood.

After ageing in wood the Salice Salentino Riserva D.O.C. is ready for bottling.

Colour

intense ruby red, with garnet nuances.

Bouquet

an intense pleasant scent, with hints of ripe red fruits, along with spicy, woody notes.

Flavour

at first taste this has plenty of body but it's velvety, warm with a round, full finish. An excellent aftertaste combines a pleasant jammy flavour with toasted and spiced nuances.

Alcohol content

14% vol

Optimal serving temperature

16-18°C

Gastronomic matches

perfect to accompany meat-based first course, ideal with roast meat including poultry and worth trying with partridge. Very interesting its pairing with medium-mature cheeses.

Storage and ageing

best stored in cool, dry conditions. This wine ages well, beyond 5-6 years.

Packaging

in 75 cl borgognotta bottles, boxes of 6.