

PUTEUS



DENOMINATION

Salice Salentino Riserva
D.O.P. Denominazione di Origine Protetta

AREA OF PRODUCTION

The Salento area includes the towns of Salice Salentino, Veglie and Guagnano (Le), San Pancrazio Salentino and Sandonaci (Br); also some of the lands belonging to the towns of Campi Salentina (Le) and Cellino San Marco (Br).

AGE OF VINES

30 years

SOIL COMPOSITION

Clayey - Limey

AGRICULTURAL METHOD

Alberello Pugliese

TYPE OF GRAPE

80% Negroamaro, 20% Malvasia Nera of Lecce

NO. OF VINES PER HECTARE

4.500

GRAPE YIELD PER HECTARE

8.000 kg

AMOUNT OF WINE PRODUCED

FOR 100kg (q.l) OF GRAPES:

65 litri

HARVESTING PERIOD

Mid-September

WINE-MAKING TECHNIQUE

Classic red wine process, with prolonged contact time between marc and must to allow more coloured, aromatic and tannic substances to be extracted and to make sure the wine is well structured for ageing. The marc is then separated from the liquid part (wine must). This is rinsed with wine in stainless steel containers to complete the fermentation process.

WINE REFINING

In the last stage of fermentation the wine is separated from the sediment and stored in steel containers for the first year. Subsequently it is aged in oak barrels. Finally it is stabilized, filtered and bottled.

APPEARANCE AND TASTE

Deep red colour with hints of violet, balanced tannin, strong spicy bouquet.

SUGGESTED ACCOMPANIMENTS

Excellent paired with roast meat, wild fowl, spicy dishes and various types of cold meats and salami.

SERVING TEMPERATURE

18 - 20° C

ALCOHOL (% VOL)

13,5

AC. TOTAL (GR/LT)

6,1

AC. VOLATILE (GR/LT)

0,32

SO2 (MG/LT)

90

pH

3,42

SUGAR CONTENT (GR/LT)

2