

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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