

# SALICE SALENTINO

*Denominazione di Origine Controllata*

epicuro

**Vines from:**

Salento (Lecce).

**Grapes:**

Negroamaro 80%,

Malvasia Nera di Lecce 15%,

Malvasia Nera di Brindisi 5%.

**Vinification:**

fermented on the skins for 6 days  
at controlled temperature of 26° C.

**Maturing:**

aged in large oak barrels  
for 6 months and in stainless  
steel vats for 18 months.

**Colour:**

ruby red.

**Aroma:**

viny, ethereal, distinctive,  
pleasing and intense.

**Flavour:**

full bodied, dry, robust but velvety,  
warm, harmonious.

**Alcohol content:**

13% by vol.



**SPECIAL ITALIAN SELECTION**