



# NOTTE ROSSA

## Technical sheet

### Salice Salentino DOP

**Wine type** Red

**Appellation** Salice Salentino DOP

**Grapes** 85% Negroamaro, 15% Malvasia Nera di Brindisi

#### Production area

North Salento, Puglia. The area is about 100 m above sea level. The soil is shallow and medium textured (sandy loam) with a good presence of rocks

**Vine Training** Espalier, 4500 vines per Ha

**Harvest** Second half of September

#### Vinification and ageing

Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts. Aged in French oak barrels for 4 months

#### Tasting notes

Deep ruby red with garnet shades, intense bouquet, with cherry and plum scent, spicy, with notes of Mediterranean herbs. A full-bodied wine, with a pleasantly fresh aftertaste; easy to drink

#### Best served with

Excellent with cold cuts, savoury first courses, red meat and cheese.

**Serving temperature** 16-18°C