



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Salice Salentino DOC Riserva, Paolo Leo

| | |
|--------------|---------|
| Price | £13.49 |
| Code | SALI015 |

Salice Salentino is one of 25 DOC wines produced in Puglia. The wine is a blend, using mainly Negroamaro with a small proportion of Malvasia Nera.

Tasting Notes:

An intense shade of ruby red with hints of dark orange. Unique aromas of red berries and fresh herbs. Dry on the palate, well balanced and full bodied with lasting flavours of dried fruits.





HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

| Specification | |
|--------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Vinification | Plant training and density: Typical "Alberello" method (free-standing bush training). Plant density is around 5000 plants per hectare, with a very low yield of 1.8 kg per plant. Age of vines: Between 25 and 35 years old. Harvest: The grapes are harvested manually in mid-September and placed in wooden crates of 15 kg each. Vinification: The grapes are de-stemmed and delicately crushed to minimize damage to the skin. The grapes are subsequently macerated for 12 to 15 days at a controlled temperature of around 18°C. Fermentation takes place at a controlled temperature of 25°C for approximately 8 days. Frequent remontage and delestage are carried out to maximize extraction of aromas and gentle tannins. After racking, malolactic fermentation is induced. Ageing: 12 months in French oak barriques, 6 months in large oak |
| ABV | 14% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | Italy |
| Region | Puglia |
| Area | Salento |
| Type | Red Wine |
| Grape Mix | Negroamaro, Malvasia Nera blend |
| Genres | Practising Organic, Vegan, Vegetarian |
| Vintage | 2019 |
| Body | Soft, fruity and smooth |
| Producer | Cantine Paolo Leo |
| Producer Overview | Paolo Leo founded his Salento winery in 1989, situated in San Donaci, between Lecce and Brindisi, inside the Negroamaro Park. It is one of the leading Puglian wineries, renowned for its production of native varieties such as Primitivo and Negroamaro, and remains in the hands of the founding family.' |
| Closure Type | Cork |
| Food Matches | A superb accompaniment to mature hard cheeses, roasted pork, beef steaks and all game dishes. |