



**BOTROMAGNO**  
VIGNETI & CANTINE

# SALICE SALENTINO

SALICE SALENTINO ROSSO D.O.P.



Salice Salentino is one of Puglia's longest-established and most prestigious denominations. This wine, sourced from grapes grown in traditional bush-trained vineyards, transmits to the fullest degree Salento's sun and distinctive climate, of which it has long been a respected icon. It is a hymn to the classic character of Puglia, a wine with a unique and unmistakable personality, capable of complementing any dish.

## TECHNICAL INFORMATION

- Grapes: Negroamaro 80% - Malvasia Nera 20%.
- Denomination: Salice Salentino D.O.P.
- Growing area: Guagnano, in the province of Lecce
- Soils: Silica-rich clayey limestone, deep and dry
- Planting year: 1971.
- Elevation: 100 metres
- Vineyard aspect: North-south
- Training system: Alberello pugliese (Puglia-style bush)
- Vineyard density: 3,500 vines per hectare
- Grape yield per hectare: 50 quintals
- Fermentation: Maceration on the skins for 8-10 days at 26°-28°C.
- Malolactic fermentation: 100%
- Maturation: In steel at controlled temperature for 10 months, then 4 months in the bottle

## SENSORY PROFILE

- Appearance: Luminous, intense ruby-red, with purple rim
- Bouquet: Fruity notes of dark cherry, wild cherry, and red mulberry, along with spicy impressions of vanilla, cinnamon, and black tea.
- Paiate: Velvety and appealing, with judicious tannins

## SERVING SUGGESTIONS

- Cold cuts, aged cheeses, grilled meats, and game



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