

CANTALUPI ROSSO*DOP Salice Salentino Rosso*

Grape varieties: Negroamaro and other recommended grapes

Area of production: Salice Salentino (LE)

Soil type: alluvial, average mixture with areas of limestone

Growing system: cordon spur

Density: 5.000/5.500 plants per Ha.

Yield per Ha.: 9,00 T/Ha. grapes

Production process: stems removal and soft pressing. Maceration for 8 days at 24-27°C and fermentation in stainless steel tanks at controlled temperature. Maturation in epoxy resin-lined cement tanks.

Organoleptic characteristics

Colour: deep ruby red colour with garnet highlights as it ages

Bouquet: intense aroma of fruit with hints of spices

Taste: velvety, balanced and tannic

Service temperature: 16-18 °C