



NARDELLI

Salice Salentino



Production Area:
Apulian, Salento,
250/300 slm



Land:
Sandy
and clay



Grape variety:
Negroamaro 60%,
Malvasia nera 40%



Age of vineyards:
10-25 Years



Cultivation system:
Espalier with dry pruning
typical of trees, with a
density of 4500 plants per
hectare



Vinification:
Destemming of grapes and cold
maceration at 10/12°C for 18/36
hours. Alcoholic fermentation
at controlled temperature and
racking at the End of thereof.
Soft pressing of the marc



Maturation:
After malolactic fermentation
in stainless steel tanks the
wine is moved into French oak
barrels of medium toast and
is matured for 4 months. It is
then bottled with aging in the
bottle for 4 months



Colour:
Deep red
with violet reflections



Fragrance and taste:
Intense and fruity with
sweet spicy notes with a
taste soft and persistent
with cleverly balanced
tannin



Alcohol content:
13 % vol.



As an accompaniment to:
Red meat on the grill,
pasta with redmeats
typical mediterranean
dishes and slightly
seasoned cheeses.
Serve at 18°C

