



De Falco, DOP "Salore" Salice Salentino, Red, 2017

DOP "Salore" Salice Salentino,

For over half century the winery has been producing high quality wines, joining to the traditional craftmanship of wine-making the innovation of high-tech production's methods. The company is located in Novoli, a place in the heart of Salento's wine producing area at few kilometers far from Lecce. The vineyards by which they produce their fine wines are all concentrated in the Salento among the provinces and municipalities of Lecce, Taranto and Brindis

PRESENTATION

Award winning Negroamaro from Lecce.

TFRROIR

All vineyards are located in the municipalities of Salice Salentino

WINEMAKING

Fermentation and wine-making notes: initial stage of fermentation with maceration into inox steel tanks at thermocontrolled temperature for 15 days.

Features: warm and harmonic taste, with a full body structure, intense rubin red coloured.

AGEING

Ageing: refined into barriques.

VARIETAL

Negroamaro 100%

14 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C

TASTING

Warm and flattering with the discreet sweetness of ripe cherries.

FOOD PAIRINGS

Highly appreciable with grilled veal meat and beef, hunting meat and ripe cheeses.

