



Vignali Roccamena

Salice Salentino DOC

PRODUCTION AREA:

Apulia

GRAPES:

90% Negroamaro

10% Malvasia Nera

ALCOHOL CONTENT:

12.5% Vol.

VINIFICATION

Salento (Salentu in local dialect) is the southeastern extremity of the Puglia region, sometimes described as the "heel" of the Italian "boot". The area is rich in vineyards and olive groves and the typical willow trees that give the name to the wine.

After an accurate selection, the grapes are vinified following the traditional method without the addition of concentrated must. The primary fermentation takes place in stainless steel tanks at controlled temperature. Very good to be drunk young, it develops into velvety softness with further ageing in bottle.

TASTING NOTES

Colour:

Deep ruby colour with purple reflections.

Bouquet:

Delicate bouquet of dark fruits sweet and velvety.

Flavour:

Soft and round on the palate.

FOOD PAIRINGS

It is a perfect companion to Mediterranean cooking style, pasta, pizza and all red meats.

Service Temperature: 16/18°C.