HOUSE OF TOWNEND

Salice Salentino DOC Riserva, Paolo Leo

Price	£13.69
Code	SALI015

Salice Salentino is one of 25 DOC wines produced in Puglia. The wine is a blend, using mainly Negroamaro with a small proportion of Malvasia Nera.

Tasting Notes:

An intense shade of ruby red with hints of dark orange. Unique aromas of red berries and fresh herbs. Dry on the palate, well balanced and full bodied with lasting flavours of dried fruits.



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Specification	
Vinification	Plant training and density: Typical “Alberello” method (free-standing bush training). Plant density is around 5000 plants per hectare, with a very low yield of 1.8 kg per plant. Age of vines: Between 25 and 35 years old. Harvest: The grapes are harvested manually in mid-September and placed in wooden crates of 15 kg each. Vinification: The grapes are de-stemmed and delicately crushed to minimize damage to the skin. The grapes are subsequently macerated for 12 to 15 days at a controlled temperature of around 18’C. Fermentation takes place at a controlled temperature of 25’C for approximately 8 days. Frequent remontage and delestage are carried out to maximize extraction of aromas and gentle tannins. After racking, malolactic fermentation is induced. Ageing: 12 months in French oak barriques, 6 months in large oak
ABV	14%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Puglia
Area	Salento
Type	Red Wine
Grape Mix	Negroamaro, Malvasia Nera blend
Genres	Practising Organic, Vegan, Vegetarian
Vintage	2019
Body	Soft, fruity and smooth
Producer	Cantine Paolo Leo
Producer Overview	Paolo Leo founded his Salento winery in 1989, situated in San Donaci, between Lecce and Brindisi, inside the Negroamaro Park. It is one of the leading Puglian wineries, renowned for its production of native varietals such as Primitivo and Negroamaro, and remains in the hands of the founding family.’
Closure Type	Cork
Food Matches	A superb accompaniment to mature hard cheeses, roasted pork, beef steaks and all game dishes.