



LACCI

SALICE SALENTINO DOP
RED

Type: Red Salice Salentino DOP

Grapes: Negroamaro

Production area: Salice Salentino

Type of soil: Calcareous-clayey

Harvest period: Second ten days of September

Vinification: The grapes are de-stemmed and pressed and fermented in steel tanks at a controlled temperature of 20-25 ° C.

Ageing: In steel tanks

Serving temperature: 16°-18°C

SAMPLING POINTS

Appearance: Intense red garnet.

Aroma: Elegant ripe fruity notes of red cherries, black cherries, plums, red flowers, finished off with spicy and fresh hints of black pepper and aniseed.

Taste: Warm, enveloping and full. The smooth and soft tannin holding a long, voluminous persistent velvety taste that delivers a finale with a pleasant echo of almonds.

Pairings: Its soft structure and enveloping body blends Salice Salentino with an assorted array of filling first courses, such as pappardelle pasta with mushrooms, stuffed parmigiana, entrecote (Scotch fillet), bombette (fresh pork meat rolls usually stuffed with cheese, salt and pepper) and aged cheeses accompanied by appetizing jams.

HITTING THE HIGH “NOTES”

Salice Salentino (Dop) is one of the appellations that most represents Salento. Prince of the blend is the native Negroamaro grape with its exuberant personality evident by its strong and dark color, the austere tannins by which it is softened, while being dictated to by the disciplinary hallmarks that make it subtle and engaging. The carefully honed liquid symphony, the succession of notes, is musically toe-tapping and flamboyant, arousing emotions, memories and a sense of timelessness. We have chosen “Easy” by Lionel Richie for our Lacci Salice Salentino, and we leave you to “mellow out” to the relaxing tones and taste conjured up by our wine Masters.