

FEUDO MONACI

SALICE SALENTINO DOC



A wine with a characteristic and intense ethereal scent. On the palate it is dry, velvety and harmonious.

VARIETIES

Negroamaro.

PRODUCTION DISTRICT

DOC Salice Salentino.

ALTITUDE

30 metres above sea level.

TYPE OF SOIL

Deep, dry, earthy marl soils.

TRAINING SYSTEM

Spurred cordon and Guyot.

HARVEST

September.

WINEMAKING METHOD

The grapes are handpicked in the earliest hours of the morning, taken to the cellar, and immediately crushed. Vinification is carried out in stainless steel fermentation vats at controlled temperature with daily pumpovers. After malolactic fermentation, the wine is aged in steel.

SENSORY PROFILE

Ruby red hue; characteristic pronounced ethereal bouquet. Dry, velvety, harmonious flavour.

RECOMMENDED CELLARING

4 years.

FOOD PAIRING

Rich pasta dishes with ragout sauce, barbecued or stewed red meats, lamb, kid, very mature cheeses.

ALLERGENS: Contains sulphites.

