



CANTINE  
DUE PALME

## “Selvarossa” Salice Salentino Rosso DOP Reserve

**GRAPES:** Negroamaro and Malvasia Nera

Wine obtained from selected Negroamaro and Malvasia Nera grapes picked by hand and selected again on a rotating wheel once reached the winery. The grapes are then destemmed and vinified according to some very new methods that guarantee a soft processing.

The maceration takes place into 500 hl horizontal rotating tanks. During this length of time (14 days), the wine completes its alcoholic fermentation at a temperature never exceeding 20°C and can be transferred into 225 lt French oak barrels (Allier and Tronçais) where the malolactic fermentation comes to the end. Then the wine is raked, blended and transferred again into barrels. After 9 months it is bottled and aged for 4 months before release.

**Tasting notes:** Deep purple in colour with dark plum and blackberry fruit flavors, the richness of the fruit is balanced by the savory spice of the oak and tannin.

**Alcohol contents:** 14%

**Serving temperature:** 18° C

**Serving suggestions:** roasts, game and ripe cheese.

**Winemaker:** Angelo Maci

*The excellence of Salento wines*