



Cosimo Taurino

Salice Salentino DOP Riserva



First year of production: 1977

Average number of bottles produced annually: 230.000

Manufacturing location: Guagnano (Le) Italy

Grapes: Negroamaro 90%, Malvasia Nera 10%

Name and vineyard surface: 35 hectares

Vineyard exposure: east-west

Vineyard altitude: plain

Soil type: argillaceous limestone

Method of breeding: spurred cordon

Planting density: 6000 plants per hectare

Age of vines: 25-30 years

Yield per hectare: 90 quintals

Harvest time: second ten of september

Fermentation tank material: concrete vitrified

Fermentation temperature: 25° C

Temperature control system: automatic cooling system

Time of fermentation and maceration: fermentation 30 days, maceration 5-7 days

Malolactic fermentation: almost total

Type of wood and the barrels capacity: 2.25 hectoliters oak barriques

Duration of pre-bottling: 6 months

Oenological operations to stabilize the product: clarification, filtration

Ageing: suited for a long ageing

Organoleptic test

Colour: rather deep, but bright ruby red, slight orange shade

Frangance: subtle, light and flowery bouquet

Taste: dry, round and mellow, tasty wuth dry finish, robust and full-bodied

Gastronomy

Classification: dry red

Served with: roasted meat poultry, game, dressed pork products, mixed grill

Serving temperature: 18° C