



# Kompà

Salice Salentino DOP Riserva



**First year of production:** 2015

**Average number of bottles produced annually:** 50.000

**Manufacturing location:** Guagnano (Le) Italy

**Grapes:** Negroamaro 100%

**Name and vineyard surface:** 40 hectares

**Vineyard exposure:** north-south

**Vineyard altitude:** plain

**Soil type:** medium consistency

**Method of breeding:** spurred cordon

**Planting density:** 4800 plants per hectare

**Age of vines:** 15-20 years

**Yield per hectare:** 80-90 quintals

**Harvest time:** third decade of september

**Fermentation tank material:** automatic wine-making in temperature controlled stainless steel

**Fermentation temperature:** 25° C

**Temperature control system:** automatic cooling system

**Time of fermentation and maceration:** fermentation 15 days, maceration 8-10 days

**Malolactic fermentation:** yes

**Type of wood and the barrels capacity:** stainless steel

**Duration of pre-bottling:** 7-10 years

## Organoleptic test

**Colour:** intense ruby red

**Fragrance:** red berries, black cherry, currant, raspberry

**Taste:** dry

## Gastronomy

**Classification:** dry red

**Served with:** appetizers, first and second courses, cold cuts, cheeses and pizzas

**Serving temperature:** 16-18° C