

cantine  
SANPANCRAZIO

# rivo di liandro

~ Salice Salentino RISERVA  
Denominazione di Origine Controllata



**Production area:** San Pancrazio Salentino, Puglia

**Soil:** medium mixture of limestone, clay and silica

**Altitude:** 65 mt. a.s.l. (above sea level)

**Training:** alberello pugliese (bush vine)

4.100 plants per hectare

**Vineyards age:** 50 years

**Grape variety:** 100% Negroamaro

**Harvest:** second half of September

**Production per hectare:** 9 tons

**Vinification:** after destemming of grapes, the must macerates for 10-12 days. Thermo-controlled alcoholic fermentation at 20-22 °C

**Ageing:** 12 months in medium toasting French barriques

**Colour:** intense red with garnet nuances

**Bouquet:** intense and persistent of red fruit, elegant notes of vanilla, cloves and sweet toasted. A slightly balsamic scent closes sensory experience

**Taste:** dry and soft, well supported by a noble and elegant tannin

**Serving temperature:** 18 - 20°C

**Alcohol content:** 13,5% vol

**Pairings:** first courses with rich sauces, soups, roasted meats and cheeses

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