

cantine
SANPANCRAZIO

rivo di liandro

~ Salice Salentino

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: 30 years

Grape variety: 100% Negroamaro

Harvest: second half of September

Production per hectare: 9 tons

Vinification: after de-stemming, the pressed grapes macerate for 8-10 days accompanied by délestage. Thermo-controlled alcoholic fermentation at 20-22°C

Ageing: stainless steel

Colour: ruby red with violet reflections

Bouquet: broad scent with red fruit hints. Delicious vanilla notes on the finish.

Taste: dry and velvety, soft, well-structured with great lasting persistence.

Serving temperature: 18 - 20°C

Alcohol content: 13,5% vol

Pairings: first courses, sauces, roasts, game and seasoned cheeses

COOPERATIVA PRODUTTORI AGRICOLI s.c.a.

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