



Salice Salentino DOP 4/20 - Colle al Vento

Salice Salentino DOP

The meaning of the brand: 20, "venti" in Italian (referring both to the number as to the word "winds"). In the region of Apulia, different winds meet, all coming from the four different directions: 4/20 is therefore a play on words, meaning "four winds". These winds and their constant presence also affect the growth of the grapes and their harvest.

Red wine

Vintage

2019

Alc. vol%

14

Residual sugar g/l

7

Total acidity g/l

5,7

Grape

Negroamaro 90%, Malvasia Nera 10%

Content

750 ml, 1500 ml

Location

Vineyards in the area of Salice Salentino and San Donaci (Lecce, Brindisi)

Colour

Intense red with garnet reflections

Aroma

Interesting fruity aromas of plum and blackberry with evident notes of spices

Taste

Strong, full bodied but also balanced and warm

Pairing

Suitable for roast, game and spicy cheese

Serving temperature

18°C

Vinification

After exertion of soft pressure and the separation of grape-stalk, the grapes are submitted to peel maceration of 8-10 days. The fermentation takes place at a controlled temperature

Ageing

Aged in steel tanks for at least 8 months

Yield/ha

12000 kg

Soil characteristics

Sandstone and Tuff

Indications about allergens

Contains sulphites

GMO free

Revisione 01: 01/01/2021

750 ml

Article no.:

0413

GTIN-13

8017868004721

Closure

cork

Download bottle photo

- CaV_salice_salentino.jpg.zip (423.5 KiB)

Box 6 bottles**GTIN-13**

8017868003410

Boxes/layer

21

Boxes/pallet

105

Kg/box

8, 1

Kg/pallet

870

1500 ml

Article no.:

412

GTIN-13

8017868001201

Closure

screw cap

Box 6 bottles**GTIN-13**

8017868004622

Boxes/layer

14

Boxes/pallet

56

Kg/box

13, 5

Kg/pallet

775