

# Cantalupi



CANTALUPI

## RISERVA

DOP SALICE SALENTINO ROSSO RISERVA

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**GRAPE VARIETALS:** Negroamaro and other recommended grapes

**SOIL TYPE:** alluvial, average mixture with areas of limestone.

**GROWING SYSTEM:** cordon spur and Guyot.

**DENSITY:** 5.000/5.500 plants per ha.

### PRODUCTION PROCESS

Stems removal and soft pressing. Maceration for 12 days at 25-28°C. Fermentation in stainless steel tanks. Maturation in 30 hl oak barrels.

**COLOUR:** deep ruby red with garnet highlights when it ages.

**BOUQUET:** aroma of tiny red fruits and spices.

**TASTE:** rich and full-bodied, persistent finish.

**SERVICE TEMPERATURE:** 18°