



MONTE TESSA

Salice Salentino



Production area:
Apulia, Salento,
250-300 m above
the sea level



Land:
Sandy and clay



Grape variety:
60% Negroamaro
40% Malvasia nera



Age of vineyards:
10-25 Years



Cultivation system:
Espalier with spurred
cordon pruning,
Apulian alberello



Per hectare plants:
5500



Vinification:
Destemming of grapes
and maceration at 4/5° C
for 36 hours. Alcoholic
fermentation at a controlled
temperature and racking
6 days after the end.
Soft pressing of marcs.



Ageing:
After the fermentation
the wine ages in French
durmast wooden barrels of
medium toasting for 6 months.
Then it is bottled and ages in
the bottle for 4 months.

ORGANOLEPTIC CHARACTERISTICS



Colour:
Ruby red
with purple reflections



Fragrance:
Intense and fruity with delicate
spiced notes mixed with notes
of cherry and black cherry



Taste:
Soft and persistent,
it reflects the fragrance
sensations,
wisely balanced tannin



Wine pairing:
Perfect with roasted red meats,
main courses with red meats
typical of the Mediterranean
cuisine and seasoned cheeses



Serving:
Serve at 18/20°C
Decant before serving

