1932

PRODUTTORI DI MANDURIA

Maestri in Primitivo

SUSTAINABLE WINERY 3E EQUALITAS

ADORA

Salice Salentino DOC Riserva

Varietal: Negroamaro 85%, Malvasia Nera 15%

Vineyard age: 25-30 years old

Training system: "alberello" (bush vine) and espallier

Harvest time: mid-September

Avarage yield per hectare: 90 quintals (9.000 kilograms)

Winemaking: thermo-controlled alcoholic fermentation at 22-24 °C (72-75 °F)

Aging: 6 months in large barrels (Slavonian oak)

Alcohol content: 14% Vol.

TASTING NOTES

Color: ruby red with slight garnet nuances.

Bouquet: intense and intriguing with cherries and black cherries in evidence, then balsamic hints mixed with those typically spicy (cinnamon, black pepper and cloves); tobacco and toasted notes on closure.

Taste: fresh, dry, full-flavoured and harmonious in the mouth, velvety taste with a good structure; smoothed and balanced, with slightly roasting finish.

Suggested pairings: grilled pork steak, pork loin with aromatic herbs, spiced sausages, excellent wit game.

Serving temperature: 16 - 18 °C (60 - 64 °F).