

# CASELETTI

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**

