

## POSTA PIANA SALICE SALENTINO



POSTA PIANA SALICE SALENTINO DOP Grape variety: 80% Negroamaro, 20% Malvasia Nera Vinification: The grapes are picked when perfectly ripe and sent to the cellar, where they are selected, destemmed, macerated at a temperature of 25-28°C for 10 days and then pressed. After pressing, the wine is aged separately: part spending a year in barriques and the rest in stainless-steel tanks in order to achieve a better balance of fruit and spice. It is subsequently bottled and aged for another 2 months prior to release. Sensory characteristics: Ruby red with garnet reflections, Intense and complex nose of ripe red fruits and spices like vanilla, coffee and cacao. At the palate is intense, wide and persistent.

Rating: Not Rated Yet

**Price**

Sales price 10,50 €

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Description

## AWARDS

### I VINI DI VERONELLI 2018

Posta Piana Salice Salentino, 2015 **2 stars**

**AIS VITAE 2018**

Posta Piana Salice Salentino, 2015 **3 vines**