

Varvaglione

Salice Salentino DOC 2022



RED STILL WINE



ITALY



PUGLIA

TASTING NOTE

On the nose, intense fruity aromas and notes of chocolate, vanilla and coffee. On the palate, balanced and elegant, with a long, spicy and fruity finish.

VITICULTURE

Espalier

VINIFICATION

Maceration at controlled temperature of 26°-28°C. After malolactic fermentation, aged in French and American barriques for at least 10 months.

FOOD MATCHING

Perfect with shellfish and red meat.

SIZE	75cl
VINTAGE	2022
ABV	13.5%
GRAPE VARIETIES	Negroamaro (85%), Malvasia Nera (15%)
CLOSURE	Synthetic Cork
SKU CODE	L7906122
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Italy
REGION	Puglia
ALLERGENS	Sulphur
CLOSURE	Synthetic Cork
PH	3.7
TOTAL ACIDITY	5.5g/l Tartaric
RESIDUAL SUGAR	9g/l
SKU	L7906122