

QUATTRO GENERAZIONI

LEPITRE
Dal 1927



SALICE SALENTINO

Brand	Le Pitre
Wine	Salice Salentino Rosso
Classification	Denominazione d'origine controllata
Area of production	Salice Salentino and other municipalities in the Lecce and Brindisi areas
Soil	Calcareous, argillaceous
Cultivation sistem	Vineyard tree
Yield in quintals per hectare	80
Grapes	Negroamaro
Climate	Moderate winter, very dry spring and summer
Harvest	Manually when just ripe, selecting grapes carefully
Winemaking technique	Selection of the grape with selector tape. Fermentation of must under controlled temperature conditions. Maceration for 20-25 days with periodic delestage and pumping over. Malolactic in barriques in an environment conditioned and periodic batonnage
Ageing	12 months of oak barrels
Refinement	2-3 months in the bottle
Color	Deep ruby red with garnet hues
Aroma	Intense aroma of cherry and plum, with hints of spice and balsam
Taste	Velvety, full bodies and harmonious
Alcohol content	13,5%vol
Recommended with	Roast and wild game
Serving temperature	Serving temperature: 16-18°C
Recommended glass	Medium-stemmed clear glass
Durability	Three to four years in a suitable wine cellar

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