

ARCOS



Salice Salentino

DOC Salice Salentino, Puglia, Italy

GRAPE VARIETIES

90% Negroamaro, 10% Malvasia

VINIFICATION

Select grapes are hand harvested, then vinified in the traditional method without addition of concentrated must. Primary fermentation takes place in stainless steel tanks at controlled temperatures. .

TASTING NOTE

Deep red color with a hint of ruby near the rim. A delicate aroma of wild berries. Medium bodied, the flavor tends toward tart cherry with a hint of dark chocolate. A delicious young wine that develops velvety softness with bottle aging.

FOOD PAIRING

A superb food wine that is ideal with pizza, lasagna and dishes made with rich tomato sauce.



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