



Domiziano, Cellino San Marco (Apulia)

Salice Salentino Riserva DOP

Vintage	2021
Winemaker	Domiziano
Region	Apulia
Alcohol	14.5% vol.
Grapes	85% Negroamaro, 15% Malvasia Nera

Winemaking

Following 2 weeks of fermentation at 27 °C in horizontal rotation tanks made of stainless steel, the Salice Riserva matures for 9 to 12 months in barriques made from Allier or Tronçais oak, followed by 12 months of maturing in bottles.

Our tasting note

The Salice Riserva glows with an intensive ruby-red colour in the wine glass. The nose is open with echoes of blackcurrant, juniper and vanilla. Wonderful integrated tannins with a complementary melodiousness. Harmonious with an intensive-fruity finish.

Domiziano

The wines from Domiziano, an exclusive special bottling in the cooperative wine cellar in Cellino San Marco, delight wine drinkers year for year with their constant high quality. The carefully produced wines shine with their excellent price-pleasure ratio. Angelo Maci, the oenologist of this Cantina, knows exactly how to extract absolutely all the qualities of Apulia. The result are fruity, harmonious and tangy wines with lots of charm.



Suitable with

