



Domiziano, Cellino San Marco (Apulia)

Salice Salentino Rosso DOP

Vintage	2022
Winemaker	Domiziano
Region	Apulia
Alcohol	13% vol.
Grapes	85% Negroamaro, 15% Malvasia Nera

Winemaking

Following the fermentation at 20°C over 8 days in horizontal rotation tanks made of stainless steel, the Salice Salentino matures for 6 months in French barriques. Subsequent maturing in bottles for a few months.

Our tasting note

Intensive ruby-red and multi-faceted bouquet with an aroma of ripe, red fruits, blackcurrants and prunes as well as a light smoky aroma. The pallet has a lot of fruit, a round structure and soft, juicy tannins. A complementary wine with a perfect price-pleasure ratio.

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

