



LEONE DE CASTRIS
1665



PRODUCER PROFILE

Estate owned by:

Leone De Castris family

Winemaker: Matteo Esposito;

consultant Riccardo Cotarella

Total acreage of vine: 990 (400 Ha)

Winery Production: 2,500,000 bts

Region: **PUGLIA**

PER LUI SALICE SALENTINO RISERVA DOC

WINE DESCRIPTION

“Per Lui” is a line that Piernicola Leone de Castris, Salvatore’s son, dedicated to his father, who was an authentic innovator of Salento’s viticulture. He was the first to bring Salice Salentino wines around the world. This blend of Negroamaro and Malvasia nera was created by the winery in 1954 and thanks to Leone De Castris family, it obtained the DOC designation in 1971. Salvatore Leone de Castris was honored with various awards and important titles. The most prestigious were “Cavaliere di Gran Croce” (Knight Grand Cross) and “Cavaliere del Lavoro” (Order of Merit for Labour).

TASTING NOTES

Deep ruby red color. The bouquet on the nose shows aromas of ripe red fruits and jam with hints of Mediterranean scrub typical of Negroamaro. Some tertiary notes of sweet tobacco and coffee roasting from the oak aging add complexity to the aromatic profile. On the palate it is extraordinarily rich, full-bodied, smooth and well-balanced. Long fruity finish.

FOOD PAIRING

Ideal with roast veal and beef, game, lamb, and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard appellation: Salice Salentino DOC

Vineyard size: 1.5 Ha

Soil composition: Clay-muddy

Training method: Apulian head training

Elevation: 50 m a.s.l.

Vines/hectare: 6,000/Ha

Exposure: East - West

Age: 40 years

Harvest time: First 10 days of October

First vintage: 2012

Production: 5,000 bottles

WINEMAKING & AGING

Varietal composition: 100% Negroamaro

Fermentation container: Stainless steel vats (10-15 days at 26°C)

Maceration technique: On the skins with submerged cap for 15-20 days

Type of aging container: French oak barriques

Length of aging: 12 months

Length of bottle aging: 12 months

ANALYTICAL DATA

Alcohol: 15 %

Res. sugar: 7 g/L

Acidity: 6.5 g/L

Dry extract: 45 g/L

