



ROCCA

Vini Superiori



Rocca 2015 Rosso Salento

Indicazione Geografica Tipica

Production Area: Salento

Grapes: Negroamaro and Malvasia Nera

Alcohol: 14,5% vol.

Refining: 5 years in big Slavonian oak casks.

Wine features: is wine, which is produced only in the best years, is result of a late harvest of autochthonous grapes of Salento, coming from the old vines cultivated with the tree system. Its elegance and character makes it unique. After refining 5 years in big Slavonian oak casks, it has a structure and texture typical of the big wines of this area. Its colour is deep red with garnet highlights. Its nose is intense and fascinating with ripe red fruits meeting spicy scents. Velvety and round, it has noble tannins and a long lasting persistence.

Food matches: braised meat, game and roasted lamb. Excellent with terrines and very seasoned cheeses. Thanks to its austere character and intensity, this wine is a meditation glass, which can give great satisfaction with dark chocolate.

Ageing potential: 10 years after vintage.

Serving temperature: 18°C

Packaging:

Europallet = 64 cartons x 6 ML 750 bottles

4 layers x 16 cartons

Box weight : Kg 12

Box size: cm 27x19x34

Bottle ean code: 8005286021703

Box ean code: 8005286013531