

# CANTINA SAVA

## Ritardatario

*Salice Salentino*

*DOCG*

Bottle capacity: ml 750

Grape varieties: Negroamaro 80% and Malvasia Nera 20%

Vinification: de-stemming and crushing of the grapes, maceration at controlled temperature for 8-10 days with regular pumping overs. Racking off and malolactic fermentation in stainless steel tanks. Refining in used American and French oak barriques for 8-10 months.

Sensory features: very dense ruby red colour, intense aroma, fruity with hints of cherries, prune and pomegranate, spicy and herbal. Full-bodied wine, warm, tasty, with pleasant fresh aftertaste.

Best served with: well with salami, rich first courses, red meats and cheeses.

Serving temperature: 16-18°C.



**FANTINI**  
GROUP  
**FARNESE**