

ANTICAIA Salice Salentino Riserva DOP 2018



Red wine from Italy

Producer and bottler: Cantina San Donaci - Via Mesagne 62 - 72025 San Donaci (Brindisi) - Italia - +39 0831

681005

Quality Designation: Denominazione di Origine Protetta (DOP)

Grape varieties: 90% Negroamaro and 10% Malvasia Nera.

Sensory characterization: Its bouquet is clear, marked and full, with notes of ripe red fruit and pepper. This excellent wine is characterized by an intensely dry taste that fades away with notes of coffee and tobacco. Wonderfully built in tannins. Overall, he brings a large body and a clear structure. In addition, it has a pleasant wood tone due to its barrique aging (stored in oak barrels for at least 2 years).

Colour: Intense ruby red.

Alcohol content: 14.0 % Vol.

Residual sugar: 6.3 g/l

Acidity: 6.5 g/l

Closure type: Natural cork

How to serve: Goes well with grilled meat, especially beef or lamb chops, dishes with tomato sauces and various hard cheeses. Excellent accompaniment to roasts or braised plates, Mediterranean cuisine, and spicy dishes. The Anticaia, together with an older hard cheese, can then offer the perfect end to a meal.

Recommended serving temperature: Between 18 and 20°C. Allow to breathe approximately 1 hour before consumption.

Allergens: Contains sulphites



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