



Cantine Di Marco

Puglia, Italy

Cantine Di Marco can be found in Southern Italy's beautiful Itria Valley, in the vicinity of Martina Franca in Puglia.

The origins of the Cantine Di Marco company can be traced back at least three generations to the construction of the winery by an ancestor of the current owner in 1872.

The modern-day Cantine Di Marco winery, however, is divided into two distinct areas of production, and since the building of the current production facility in 1962 the company has enjoyed continuous growth in terms of quantity, but also in terms of quality.

Recent rebuilding works, involving areas easily adaptable to modern production needs in the cellars, have been carried out to blend in with the architectural design of the building.

Specific areas in the winery are dedicated to grape vinification, as well as the conservation, maturation and bottling of the wines. The most recently constructed area of the complex, however, is used as a storage space for wine during the production phase.

The cellars are equipped with all the latest technology, of course, but the company is known for its rigorous respect for the ancient "arte di fare il vino", or "art of winemaking", using the excellent quality raw materials available to make wines perfectly suited to today's tastes.

The company's technical capabilities include:

- Production capacity of 60,000hl per year
- Separate vinification lines: one for white wines and one for red wines
- Bottling line with capacity for 4,000 bottles per hour/rotting line for 3-litre magnums at 1,000 bottles per hour
- Sparkling and semi-sparkling wines produced for the last 20 years
- On-site laboratory for analyses

Salice Salentino Riserva

D.O.P.

Red wine typical of the Salento region made from Negroamaro (90%) and Malvasia Nera (10%) grapes. Ruby red colour, with garnet red edges becoming more pronounced with age. Intense nose, delicate, dry, well-balanced and rich. Suggested food pairings: roast and grilled red meat, mature cheeses and game.

Serving temperature: 16-18° C.

Vintage: 2008

Age of vines: 20 - 30 years

Vineyard training system: alberello pugliese

Grape varieties: 90% negroamaro, 10% malvasia nera

Vine rootstocks: 157 - 140 ruggeri

Planting of vines per hectare: 5,000 - 7,000

Yield of wine per hectare: 80 hl

Harvest period: from 10 to 30 september

Grape vinification process and fermentation: after destalking and pressing the grapes are macerated in controlled temperature conditions (26-28°C) for a period of 8-12 days.

Finishing and maturation of the wine: after the malolactic fermentation has finished the wine is aged in french oak barriques for 12 months, in large oak barrels for 6 months, in stainless steel for 4 months, and in bottle for 4 months. It becomes "riserva" quality two years after the harvest.

Analytic data: alcohol 13-50% vol./

Total acidity 5.4 - 5.6 gm/l

Organoleptic qualities: ruby red colour with garnet reflections. Elegant bouquet, intense aromas of preserves and spices. Well balanced and attractive oakiness. Full-bodied and harmonious with soft tannins in the background.

Food pairings: good with full-flavoured first courses, with roast meat and with mature cheeses. Decant to oxygenate before serving.



CANTINE DI MARCO

TERRE DI PUGLIA^{II}
Di Marco



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