Your Logo

LE VIGNE DI SAMMARCO

TECHNICAL SHEET with Allergens & Tasting Notes

Distributed to the UK by alivini Since 1975

Bottle Size	**75**	**cl**
Alcohol by Volume	**14.5**	**%**
Production Area	**PUGLIA, ITALY**	
Grapes	80% Negroamaro, 20% Malvasia Nera	
Colour	Red	
Method	**Stainless Steel & Oak**	
Vinification	The grapes undergo crushing and destemming, followed by maceration with the skins for approximately 5-8 days at 24-25 °C. After soft pressing, fermentation concludes in stainless steel tanks at a controlled temperature. Malolactic fermentation takes place in Allier oak barriques.	

Product Name	**SALICALE SALICE SALENTINO RISERVA D.O.P. 2016**
Alivini Product Code	**SAL-SAMMARCO-----07D**

Product Picture

Tasting Notes and Wine Pairing

Bright, deep ruby red in color, this Salento Vigne ad Alberello Riserva opens with a broad and complex bouquet where notes of blackberry jam and dried figs emerge, followed by delicate hints of withered violet and rose petals. The finish reveals nuances of blond tobacco, leather, and sweet spices. On the palate it is structured and expressive, with a remarkable balance between softness, tannins, freshness, and savoriness. A long, persistent finish defines its character. Ideal with cacciatore-style hare, oxtail alla vaccinara, and saddle of roe deer with aromatic herbs; traditionally paired with grilled lamb, tripe in sauce with potatoes, and well-aged Gravina cheese.

INGREDIENTS	
List of Ingredients	**%**
Grapes	99.48
Arabic Gum	0.30
Carboxymethyl cellulose	0.20
Potassium metabisulfite	0.02

VALUES	
ENERGY	**Each 100ml**
KJ	350
Kcal	84

ALLERGENS	Y	N
Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x	
Contains EGG (used in fining: e.g. egg albumin)		x
Contains FISH (used in fining: e.g. isinglass)		x
Contains MILK (used in fining: e.g. casein or potassium caseinate)		x
Contains GLUTEN & products made from GLUTEN		x
Contains CELERY & products made from CELERY		x
Contains NUTS (shell and nuts) + products made from NUTS		x
Contains PEANUTS & products made from PEANUTS		x
Contains SOYA & products made from SOYA		x
Contains MUSTARD & products made from MUSTARD		x
Contains SESAME SEEDS & products made from SESAME SEEDS		x
Contains LUPINS		x
Contains MOLLUSCS & CRUSTACEANS		x

CLOSURE TYPE	Dropdown Menu
Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps	Diam

RESIDUAL SUGAR	g/L
BRUT ZERO (0-3 g/L = Bone Dry); **EXTRA BRUT** (0-6 g/L = Bone Dry); **BRUT** (0-12 g/L = Dry); **EXTRA DRY** (12-17 g/L = Fruity) **SEC** (17-32 g/L = Off-Dry) **DEMI SEC** (32-50 g/L = Sweet)	**9**

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	**5.7**

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	**3.7**

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC		x
CERTIFIED BYODINAMIC		x
SUITABLE for VEGANS	x	
SUITABLE for VEGETARIANS	x	

STORAGE CONDITIONS
Keep the product between 12 and 14° C

ISSUED BY	DATE
Fabrizio Alessandro	28/07/2025

APPROVED BY	DATE
GDT	17.12.2025