

## Il Sale della Terra by Antica Enotria

TYPE	Complex and powerful red
VINTAGE	2018
VOLUME	75 cL
ALC. CONTENT	13,5 %

### Wine profile



### Tips to enjoy

**FOOD PAIRING**  
 Pair with cheese antipasti, or roasted red meat. Perfect with Puglian dishes like Orecchiette con ragù

**SERVING TEMPERATURE**  
 14 - 16 °C

**AGING POTENTIAL**  
 10 - 15 years

### Tasting notes

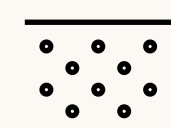
**NOSE** Aroma's of red fruits and spices with a light toasting. Very present are the oak barrels in which the wine was matured

**MOUTH** Complex and powerful with a persistent long finish and subtle notes of vanilla

### Vineyard and vinification



**GRAPE VARIETIES**  
 Nero di Troia



**TERROIR**  
 Limestone



**TERRAIN AND ELEVATION**  
 By the sea 40m



**LOCATION**  
 Cerignola, Foggia, Puglia

**VINEYARD**  
 Organic cultivation. Manual harvest in the second week of October

**VINIFICATION**  
 Maceration in steel tanks for 15-20 days. Fermentation takes place at a controlled temperature of 25°C. During fermentation the cap on the wine is punched down around using the "délestage" method. Only autochthonous yeasts are used

**MATURATION**  
 Maturation during 24 months in large oak barrels of 3000L, subsequently another 12 months on the bottle

