



MASSERIA
BARONE MELODIA
WINES & VINEYARDS

SALICE SALENTINO D.O.P. PUGLIA "BARONE"

PROTECTED DENOMINATION OF ORIGIN



PRODUCTION AREA

SALENTO, PUGLIA

GRAPE VARIETY

80% NEGROAMARO
10% MALVASIA DI LECCE
10% MALVASIA NERA

VINEYARDS

GRAPES CULTIVATED ON APULIAN SHORT LITTLE VINES, IN 30 – 40 YEARS OLD VINEYARDS. VINES: 4000-5000/HA.

VINIFICATION

THE GRAPES ARE HARVESTED DURING THE FIRST DECADE OF SEPTEMBER; THE MACERATION OCCURS FOR 12 - 15 DAYS WITH DAILY REPEATED ASSEMBLY AND SUBSEQUENT PRESSING OF THE VINASSE. FERMENTATION AT A CONTROLLED TEMPERATURE OF 25 °C.

MATURATION

REFINING AND AGEING FOR 18 MONTHS IN STAINLESS STEEL TANKS, WHERE IT OCCURS THE MALOLACTIC FERMENTATION. WINE IS COMMERCIALIZED 5 TO 6 MONTHS AFTER AGEING.

TASTING NOTES

RUBY RED COLOUR WITH PURPLISH NUANCES, REMINISCENT OF FRUITY, PLEASANTLY VINOUS NOTES, TYPICAL OF A YOUNG WINES. FULL-BODIED, HARMONIC PALATE AND TASTY TANNINS.

FOOD PAIRING

THIS BLEND OF GRAPES FULLY EXPRESSES ITS PECULIAR QUALITIES WHEN MATCHED WITH STEWED OR ROASTED RED AND WHITE MEATS, COLD CUTS, AND MILDLY-SPICY, MID-AGED CHEESES.

SERVE AT ABOUT 18°C.

PRODUCT OF PUGLIA, ITALY

EAN CODE	BOTTLE	PIECES PER BOX	BOXES PER PALLET	BOXES PER LAYER	ALCOHOL %
8051499071103	750 ML	6	100	20	13,5

MASSERIA BARONE MELODIA IS A REGISTERED TRADEMARK EXCLUSIVELY LICENSED TO CICAS SRL

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