



## SINE NOMINE

### Salice Salentino Riserva DOC Rosso

*Sine Nomine: Ripe blackberries, blackcurrants, subtle notes of fine wood, and sweet spices. Structured with elegant tannins, it embodies the excellence of Salento and Apulia.*

#### TASTING NOTES

The color is a deep ruby red with garnet undertones. The aroma reveals notes of ripe black fruit, complemented by a subtle hint of wood. The bouquet is robust, full-bodied, and aromatic. On the palate, the flavor is harmonious, rich, and savory, showcasing a perfect balance of black fruit, gentle wood notes, tobacco, and toasted spices.

#### GRAPE VARIETIES

Negroamaro, Malvasia Nera

#### VINEYARDS

Salice Salentino DOC area

#### ALTITUDE

50 m.a.s.l.

#### SOIL & VINE TRAINING

Medium-textured clay soil / Apulian Alberello

#### HARVEST PERIOD

Second ten days of September

#### WINEMAKING & AGING

Fermentation with maceration  
Steel — Oak wood for 12 months (large barrels)

#### ALCOHOL CONTENT

13.5% vol

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#### BOTTLE EAN

8015393005008

#### BOX EAN

8015393005206

#### BOTTLES/BOX

06 x 750ml

#### PALLETIZATION

EURO EPAL 120 x 80cm | 5 layers of 21 boxes of 6 bott. = 630 bott./pallet