

Marchese di Borgosole



SALICE SALENTINO DOC, RISERVA

Marchese di Borgosole is a tribute to the places of origin of the grapes and to those responsible for creating a beautiful corner of Southern Italy, whose names unfortunately remain unknown but whose noble lineage is undisputable.

INSPIRATION

In the 19th century, after the surrender of King Francesco II to Garibaldi and the fall of the Kingdom of the Two Sicilies, a group of aristocratic adolescents fled the exasperating battles by taking refuge in the Serre Leccesi. Hidden by the enchanting hills, immersed in an almost fairytale landscape, these young people founded the small village of BorgoSole.



TARGET DI RIFERIMENTO

Wine lovers, nostalgic, passionate about plausible historical tales. This is a Riserva wine that needs time to reveal itself.



BRAND

The Marchese di Borgosole brand, named after the small town of "BorgoSole", which was founded by a group of young noblemen, symbolizes positive energy and spectacular landscapes.



DESIGN

Simple, nostalgic and retro design. It awakens deep emotions and memories of the past.



WINE STYLE

Mature and pleasant, very well balanced.



APULIA REGION

The climate is warm and temperate, with abundant rainfall throughout the year. In summer, the African winds cause a rapid and marked rise in temperatures with significant temperature fluctuations.



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Negroamaro



Clay and
calcareous

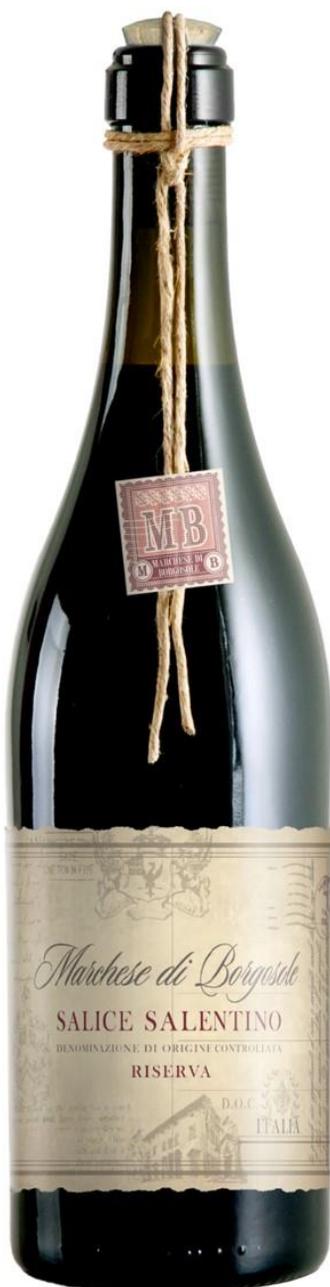


18/20 °C



VINIFICATION:

The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25/27 °C. The wine obtained is aged at least 24 months, of which 6 in wooden barrels.



13,5% vol
750 ml



More or less intense red colour
with possible orange reflections



Pleasant and intense bouquet.
Red berries notes stand out



Dry, full, robust, velvety, warm
and harmonious flavour



Recommended with roasted
and red meat. Excellent with
aged cheese