

WESTERN RESERVE WINES CLUB AUGUST 2023

WINE: Arcos Salice Salentino DOC

VARIETALS: 90% Negroamaro, 10% Malvasia Nera

Viticulture Area: Puglia, Italy

Bottle Price: \$12.99 Case Price: \$140.29 plus tax

INTRODUCTION

Western Reserve Wines thanks you for your continued membership in our Wine of the Month Club. We are happy to share these noteworthy selections with you for August 2023. We are also happy to announce the Saturday afternoon wine tastings are back and scheduled through the end of the year, with plans for Wednesday themed tastings. Please join us to catch up with old friends and make new friends while sharing samples of exceptional wine! Please enjoy the Arcos Salice Salentino, and learn about the Puglia region and the Castellani family ~ Cheers!

REGION



With over 300 days of sunshine a year, Salice Salentino (Province of Lecce, Italy) is one of the hottest and driest regions in Italy. Here, the hearty, drought resistant Negroamaro grape ripens perfectly and produces fruit driven wines with deep color. Select grapes are hand harvested and destemmed. Fermentation takes place in stainless steel tanks at controlled temperatures using select yeast. No oak aging. *Vegan friendly.*

Salice Salentino is a small town and commune in the southern part of Apulia, Italy, in the Salento area.

It is bounded with the province of Taranto to the northwest and the province of Brindisi to the north. Founded by the prince Raimondo Orsini Del Balzo in the end of the 14th century, Salice Salentino owes its name to the willow trees that once used to grow and populate its muddy, clay soil. The prince constructed his residence, the "Casa del re" (House of the King). It was later owned by the baron Zurlo in 1485. It was passed on to the marquis Albricci, Enriquez, prince of Squinzano, Folimarini, duke of Cutrofiano and della Torre. Its main economical activity is agriculture in the olive and wine industry. It is a center of production for Salice Salentino wine.

PRODUCER

Arcos is produced by the Castellani family who has been producing wines in Italy since 1903. The family's business has grown over the decades, but their extensive history and experience producing quality wines continues to emphasize sustainable practices. The estate soils are fertilized naturally using *Sovescio* (green manuring). Vines are re-planted using *Massal Selection* from exceptional old vines (instead of nursery clones). Vineyards are diversified with multiple varieties and other crops – no monoculture. Even wild hares are bred in and live around the vines. In the cellar, with the exception of sulfites, no chemicals, additives, GMOs, grain, soy or dairy are used. The wines are vegan friendly and gluten free.



Tasting Notes:

Deep red color with a hint of ruby near the rim. A delicate aroma of wild berries. Medium-bodied, the flavor tends toward tart cherry with a hint of dark chocolate. A delicious young wine that develops velvety softness with bottle aging.

Food Suggestions:

A superb food wine that is ideal with pizza, lasagna and dishes made with rich tomato sauce. Enjoy tonight with your favorite pairing and share your tasting notes with us!

Remember We Taste The Bad Ones So you don't have to!

CHEERS!!!

Sources:

<https://tmarchettico.com/wp-content/uploads/Arcos-Salice-Salentino.pdf>

<https://tmarchettico.com/italian-wines/arcos>

https://en.wikipedia.org/wiki/Salice_Salentino

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