

MARCO MACI



The family traditions are old. It was his great grandfather that built the wine cellar and filled the first barrels. Later it was his grandfather, at the beginning of the Century, that selected the grapes and wines from amongst the charming districts of Puglia. From Cellino San Marco, along tracks worn into the rocks by ancient carts pulled by restive horses, he traveled the roads of Pugliese wine: Salice Salentino, Squinzano, Locorotondo, Manduria . . .

His father inherited his grandfather's experience and concentrated his efforts into improving the fruits of their land: new grapevines, new shapes of bunches, new cultivating and wine making techniques.

In a bottle he preserve the juice of so much history: Wine.

SALICE SALENTINO

"Tenute La Mea"

REGION: Puglia

WINEMAKER: Dr. Pasquale Bellacosa

VINEYARD SIZE: 37 acres

GRAPE TYPE: 100% Negroamaro

COLOR: Deep ruby red with violet hues

BOUQUET: Ample, aromatic berry fruit scents

TASTE: A velvety wine with a nice harmonious balance
with spicy blueberry fruit flavors and a long clean
lingering finish.

RECOMMENDED DISHES: Hearty red meat dishes,
stews and steaks

CASES PRODUCED: 25,000

SERVE: 65° F (18° C)



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