

OVERVIEW



The Puglian denomination with the most name recognition outside Italy is probably Salice Salentino DOC. This is the primary denomination for wines made from Negroamaro, the signature grape of Puglia's south. The denomination takes its name from the town of Salice Salentino, which in turn refers to the willow tree (salice, pronounced SAH-lee-chay) and the Salento area. If you are at a wine bar and order a Salice Salentino, you can generally expect to be served a robust red wine or maybe a rosato made from Negroamaro unless you're in Puglia. Salice Salentino DOC actually has several other allowed styles of wine. There are white Salice Salentinos (made from Chardonnay, Fiano, or Pinot Bianco), sparkling Salice Salentinos (white and pink), and dessert Salice Salentinos (made from Aleatico). In fact, the red wine might even be Aleatico based (although it would say Aleatico on the label). Nevertheless, almost all exported Salice Salentino is red or rosato and made from at least 75% Negroamaro (more if it actually says Negroamaro on the label). No minimum aging is specified for the standard Negroamaro wine, but a Riserva will have at least 2 years of aging, including 6 months in wood. Negroamaro makes a particularly good rosato wine, so a Salice Salentino rosato (which is required to be Negroamaro based) is a good choice for dry pink wine lovers.