



Palamà Arcangelo Salice Salentino D.O.C.

(ark-AHN-geh-loh SAHL-ee-chay sahl-ayn-TEE-noh)

Since 1936, the Palamà family has been making wine on their small estate in the warm climes of the deep South of Italia, in Puglia. This wine is expressive, rich, and robust on the palate, with an elegance that comes only from small productions and expert craftsmanship. With aromas of steeped plums, cracked pepper, blackberry confit, and cinnamon it is a heady, delicious experience.



LOCATION

Puglia, Italia.
(Town of Salento)
12 hectares. 81 meters.



SOIL

Medio impasto.



ESTATE

Palamà.
(pah-lah-MAH)



VINE

Alberello.
4,500 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Nini Palamà.
(nee-NEE pah-lah-MAH)



VINIFICATION

Classic fermentation in concrete.



VARIETALS

80% Negroamaro,
20% Malvasia Nera.



BARREL

No barrel aging.



RESIDUAL SUGAR

0.5 grams per liter.



MATURATION

3 months in the bottle.



ACIDITY

6.0 grams per liter.



VINTAGE PRODUCTION

Varies.
(3 year average: 2,500 cases)



ALCOHOL

13.0% by volume.



FOOD PAIRING

Swordfish kebabs, olive
tapenada, and lasagna.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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