

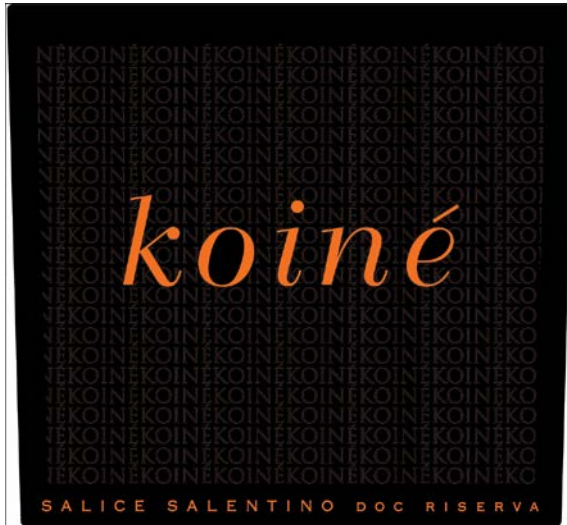
# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

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## KOINE'

### SALICE SALENTINO DOC RISERVA



#### **PRODUCTION AREA:**

The areas of Salice Salentino, Veglie, Guagnano and Campi Salentina in the province of Lecce and San Pancrazio Salentino, Sandonaci and Cellino San Marco in the province of Brindisi.

#### **GRAPE VARIETIES:**

80% Negroamaro  
20% Malvasia Nera

#### **WINE PRODUCED PER HECTARE:**

65-70 hectoliters

**HARVEST:** During September

**DENOMINATION:** DOC

**VINIFICATION:** The must is left on the skins for 4-8 days. It is then placed in special tanks where fermentation is completed in 8-10 days at 25°-30°C. Final aging for 8-10 months in large barrels before bottling. Released between 3 to 6 months after bottling. The wine is aged for a minimum of 24 months before the appellation Riserva can be granted.

**ANALYTICAL DATA:** Alcohol: 13% vol. - Total Acidity: 5.7 g/l

**TASTING NOTES:** Intense ruby red in colour with possible orange reflections through aging; vinous, ethereal, characteristic, pleasant and intense aroma; dry, full, robust, velvety, warm and harmonious flavour. Serve at 18°-20°C.

**FOOD PAIRING:** Recommended with roasted and red meat or hearty casseroles. Excellent with aged cheese.

**AGEING ABILITY:** When correctly cellared, this wine will age for 5-6 years.

The name KOINE' refers to Hellenistic Greek. This Greek language, that was common (κοινή = koine) to the various peoples of the ancient world from about 300 B.C. to about A.D. 300, it was spoken and written during Hellenistic and Roman antiquity. During that time people were travelling between Greece and Italy as well as 'grape vines' to produce wines in Italy. Our concept was to create a wine Brand with a common language, for common people and with the amazing message of enjoying life.