



SAN MARZANO

Collezione Cinquanta

VINO ROSSO D'ITALIA



Wine type: Red

Grapes: Red native grapes

Appellation: Vino Rosso d'Italia

Vines per ha: 4.500

Production area: San Marzano (TA), Salento, Puglia. Vines are grown at an altitude of around 100 m above sea level. Medium/high temperature in summer

Soil: Loam, finely textured and rich in iron oxides that give the topsoil the distinctive red hue. Calcareous subsoil (limestone) with few emerging rocks

Vine training: Old Alberello (bush-vines)

Harvest: September

Vinification: Hand-harvest of slightly overripe grapes. Destemming and crushing followed by cold soak maceration at 8°C for about 24-48 hours. Thermo-controlled maceration and alcoholic fermentation for about 10 days with autochthonous yeasts at 24-26°C. Final drawing off with soft pressing machines

Ageing: Malolactic fermentation in stainless steel tanks and then in French oak barrels for 12 months

Tasting notes: Ruby red colour with purple reflections; an intense and complex bouquet with fruity notes of prune and red jam, and a spicy scent of vanilla and licorice. Intense on the palate, full-bodied and soft with a long aftertaste

Best served with: Savory first courses, red meats and game

Serving temperature: 18°C

WINE SHARING BEAUTY