



SAN MARZANO

Il Pumo

BIANCO FRIZZANTE SALENTO IGP



Wine Type: Sparkling White

Grapes: White native grapes

Appellation: Salento IGP

Vine training: Espalier

Vines per hectare: 4,000

Production area: San Marzano, Salento. The area is about 120 m above sea level, with excellent temperature ranges and very windy summers

Soil: Medium-textured with a tendency to be clay-like, shallow and with a good presence of rocks

Harvest: August/September

Vinification: Soft pressing of the grapes followed by off-skin fermentation at low temperature. Re-fermentation in autoclaves

Ageing: In autoclave for approximately one month

Tasting notes: Brilliant straw yellow in colour, fine mousse; the bouquet releases lively floral notes and fragrant yellow fruit. The palate is savoury, fresh and pleasantly delicate

Best served with: Excellent as an aperitif, as well as accompanying light appetisers, seafood and vegetarian dishes with no texture

Serving temperature: 6-8°C



WINE SHARING BEAUTY