



SAN MARZANO

Il Pumo

ROSATO FRIZZANTE SALENTO IGP



Wine Type: Sparkling Rosé

Grapes: Red native grapes

Appellation: Salento IGP

Vine training: Espalier/ Guyot

Vines per hectare: 4,500

Production area: San Marzano (TA), Salento, Puglia. The area is about 100 m above sea level, with average annual high temperatures and low rainfall

Soil: Medium-textured clayey soil, shallow and with good presence of rocks

Harvest: Last week of August to preserve acidity

Vinification: Soft pressing of the grapes followed by off-skin fermentation at low temperature. Re-fermentation in autoclave
Aging: In autoclave for about a month

Tasting notes: Bright pale pink; fine and velvety perlage. Delicate bouquet of strawberries, crunchy cherries and raspberries with citrus notes. The taste is fresh and mineral, with lively acidity and excellent balance

Best Served with: Light starters, seafood and vegetarian dishes

Serving temperature: 6-8° C



WINE SHARING BEAUTY