SAN MARZANO

Liboll

SPUMANTE BRUT

Wine type: Extra Dry sparkling white

Grapes: White native grapes

Appellation: Vino Spumante Extra Dry

Vine training: Guyot

Vines per ha: 4.000

Production area: San Marzano, Salento. The area is about 100 m above sea level, with high average temperatures, very poor rainfalls and a significant temperature range

Soil: Mixed and calcareous

Harvest: First week of August to preserve acidity, grapes are hand harvested early in the morning

Vinification: A wine coming from softly pressed grapes, using only the first-pressed must, called “free-run juice” (55%), which afterwards ferments at low temperatures. The refermentation is implemented in autoclave (Charmat method)

Ageing: In autoclave for about a month on its own yeasts, then in the Bottle

Tasting notes: Bright straw yellow with greenish reflections and fine, persistent perlage. On the nose it offers a clear and fragrant profile, with hints of fresh citrus, yellow-fleshed fruit and delicate nuances of white flowers, accompanied by a touch of aromatic herbs. On the palate it is dry, fresh and lively, well balanced, with a pleasant acidic tension and a lively personality

Best served with: It pairs perfectly with seafood appetisers and fresh white fish dishes. Its lively acidity enhances light fried foods and crispy preparations. Also excellent with seasonal vegetables and fresh cheeses with a delicate creaminess.

Serving temperature: 6°C

WINE SHARING BEAUTY