



# SAN MARZANO

## Liboll Rosé

SPUMANTE EXTRA DRY



**Wine type:** Extra Dry sparkling rosé

**Grapes:** Red native grapes

**Appellation:** Vino Spumante Extra Dry

**Vine training:** Espalier

**Vines per ha:** 4.500

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

**Soil:** Clayey, thin and full of rocks

**Harvest:** Last 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:** Pale and bright pink with onion skin shades; fine and persistent perlage. Intense bouquet of orange blossoms, pink grapefruit and pomegranate. Full on the palate, crisp and mineral with a dry finish and a Mediterranean Maquis aftertaste

**Best served with:** Excellent as aperitif, with light starters, first and second fish courses

**Serving temperature:** 6°C

WINE SHARING BEAUTY

