



# SAN MARZANO

## Liboll

SPUMANTE EXTRA DRY



**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 (TA) , Salento, Puglia. 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:** Straw yellow with greenish reflections, fine and persistent perlage; intense and pleasant fruity aroma of white peach, floral notes of elder and herbaceous hints of sage. The taste is fresh and crisp, round and well-balanced with a considerable personality and pleasantness

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

**Serving temperature:** 6°C



WINE SHARING BEAUTY