



SAN MARZANO

Polline

MOSCATO PASSITO SALENTO IGP



Wine Type: White Passito

Grape: Moscato

Appellation: IGP Salento

Vine Training: Espalier

Vines per ha: 4.500

Production area: San Marzano (TA), Salento, Puglia. The area is about 130 m above sea level, with high average temperatures and medium-low rainfall

Soil: Medium-textured sandy loam, full of rocks and marls

Harvest: The grapes are hand-picked and placed in baskets in the early morning during the last 10 days of August

Vinification: After the harvest the grapes are dried in ventilated rooms for about 2 weeks. Vacuum soft pressing and fermentation take place in steel tanks for 2 weeks between 16° and 18°C

Ageing: 80% of the wine is aged in steel tanks, the remaining 20% is aged in 6hL French oak barrels for 4 months

Tasting notes: Bright straw yellow with golden shades; the white flower scented bouquet is sweetened by ripe peaches and apricots layered with vanilla notes. Mellow and fragrant taste, the fruit persists accompanied by soft honey accents balanced by a good acidity

Best served with: It traditionally pairs with dry pastries and baked cakes. To try also in mixology and as aperitif drink

Serving temperature: 8°-10°C



WINE SHARING BEAUTY