



SAN MARZANO

Il Pumo

PRIMITIVO SALENTO IGP

Wine type: Red

Grape: Primitivo

Appellation: Salento IGP

Vine training: Espalier

Vines per ha: 5.000

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: First week of September

Vinification: Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts

Ageing: In stainless steel tanks

Tasting notes: Deep ruby red with violet reflections; intense fruity bouquet with notes of plum and cherry, hints of Mediterranean herbs, slightly spicy. A full-bodied wine, soft and balanced, easy to drink

Best served with: Savoury first courses, red meats and game, hard cheese

Serving temperature: 16-18°C



WINE SHARING BEAUTY

