



SAN MARZANO

Il Pumo

ROSATO SALENTO IGP



Wine type: Rosé

Grape: Negroamaro

Appellation: Salento IGP

Vine training: Espalier

Vines per ha: 5000

Production area: San Marzano (TA), Salento, Puglia. The area is about 100 m above sea level, and benefits from great diurnal temperature Variation

Soil: Clayey, thin and full of rocks

Harvest: Second week of September

Vinification: Soft cold pressing of part of the grapes; drawing off of the remaining part after 12 hours of skin contact. The musts are then blended and fermented in stainless-steel tanks at 14°C with selected yeasts

Ageing: In stainless steel tanks

Tasting notes: Bright pale pink; Intense and persistent aroma with cherry, rose and pomegranate notes. Good body, fresh and balanced
Best served with: Italian style starters, fish soups, roasted or baked-in-a bag fish, fresh or slightly aged cheese

Serving temperature: 10-12°C



WINE SHARING BEAUTY