



SAN MARZANO

Il Pumo

ROSSO SALENTO IGP



Wine type: Red

Grapes: Red native grapes

Appellation: Salento IGP

Vine training: Espalier

Vines per ha: 4500

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: Second half 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 and wide on the nose with red fruit notes. A full-bodied wine, fresh and balanced

Best served with: Excellent with sliced meats and salami, savory first courses, risotti and light meat courses

Serving temperature: 16-18°C



WINE SHARING BEAUTY