



SAN MARZANO

Il Pumo

SALICE SALENTINO DOP



Wine type: Red

Grapes: 85% Negroamaro, 15% Malvasia Nera di Brindisi

Appellation: Salice Salentino DOP

Vine training: Espalier

Production area: Salento, Puglia. The area is about 100 m above sea level

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 garnet shades; intense bouquet of cherry and plum, spicy and with notes of Mediterranean herbs. A full-bodied wine with a pleasantly fresh aftertaste

Best served with: Salami, savoury first courses, red meat and cheese

Serving temperature: 16-18°C

WINE SHARING BEAUTY

