



SAN MARZANO

Sessantanni Rosé

SALENTO IGP 2023



Wine Type: Rosé

Grape: Primitivo

Appellation: IGP Salento

Vine training: Espalier

Vines per hectare: 4,500

Production area: Primitivo vines grown on our estates. Approximately 100 m above sea level. The area is characterised by high temperatures and medium-low rainfall

Soil: Medium-textured, tending to be sandy and skeletal rich. Medium deep, porous and draining

Harvest: Manual, first and second week of September

Vinification: Soft pressing with inert gases and immediate separation of the first must fraction. Subsequent fermentation off the skins at 16-18°C

Ageing: 30% of the mass is matured for 3 months in unroasted French oak barrels, the remainder rests in steel for a minimum of 3 months

Tasting notes: Soft pink, lively and with beautiful intensity. The nose opens with a bouquet of red fruits where crunchy cherries predominate, enveloped by a sweeter fruity note reminiscent of ripe *fioroni* figs. The palate shows some structure and roundness. Sapidity and freshness give balance to the full and persistent sip

Best served with: An ideal companion for first and second courses based on fish or shellfish. It also goes well with lightly structured earthy and vegetarian dishes

Serving temperature: 10-12°C

WINE SHARING BEAUTY

