



SAN MARZANO

Sulla

MARESCO VALLE D'ITRIA IGP

Wine type: White

Grape: 100% Maresco

Appellation: Valle d'Itria IGP

Vine training: Espalier

Vines per ha: 3,800

Production area: In the grape-growing areas of the Valle d'Itria, about 280 m above sea level, the climate is hot and dry with very little rainfall

Soil: Calcareous-clay

Harvest: By hand in crates, end of September

Vinification: The de-stemmed grapes are kept in contact with the skins for a few hours in the cold before pressing to extract the maximum aromatic potential from the skins. Fermentation takes place in steel tanks at 15°C for 13-15 days, preserving the bouquet and natural aromatic profile of the grapes

Ageing: In steel

Tasting notes: Straw yellow colour with pale golden reflections; typical aromas of the grape with distinct notes of fruit such as pineapple, grapefruit and citrus fruit; wine with marked, pleasant acidity

Best served with: This wine is excellent as an aperitif, served with shellfish appetisers

Serving temperature: 10-12°C



WINE SHARING BEAUTY

