



# SAN MARZANO



## Talò

MALVASIA NERA SALENTO IGP

**Wine type:** Red

**Grape:** Malvasia Nera di Brindisi

**Appellation:** Salento IGP

**Vine training:** Espalier

**Vines per ha:** 4.500

**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 French oak barrels for 4 - 6 months

**Tasting notes:** Thick ruby red; intense and complex bouquet with notes of red fruits and spices. A full-bodied wine with a pleasantly smooth impact and a long ending

**Best served with:** Red and roasted meats with rich sauces, average mature cheese

**Serving temperature:** 16-18°C



WINE SHARING BEAUTY