



SAN MARZANO



Talò

NEGROAMARO SALENTO IGP

Wine type: Red

Grape: Negroamaro

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: Mid-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: Deep purple red with violet reflections; intense and persistent aroma, with black-currant and wild fruit scent, spicy, with balsamic and vanilla notes. A full-bodied wine, soft and balanced, long and pleasantly flavoured in the end

Best served with: Savoury first courses, meat and cheese

Serving temperature: 16-18°C



WINE SHARING BEAUTY