



SAN MARZANO



Talò

PRIMITIVO MERLOT SALENTO IGP

Wine type: Red

Grapes: 50% Primitivo, 50% Merlot

Appellation: Salento IGP

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

Vine training: Espalier

Harvest: First 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: Deep ruby red with garnet reflections. A complex bouquet with ripe red berries, cherry, and some cinnamon notes. A wine of great structure enriched with velvety tannins and a long pleasant aftertaste

Best served with: Rich first courses, red meat and game, hard cheese

Serving temperature: 16-18°C



WINE SHARING BEAUTY