



# SAN MARZANO



## Talò

SALICE SALENTINO DOP

**Wine type:** Red

**Grapes:** 85% Negroamaro, 15% Malvasia Nera di Brindisi

**Appellation:** Salice Salentino DOP

**Vine training:** Espalier

**Production area:** Salento, Puglia. The area is about 100 m above sea level

**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:** Deep ruby red with garnet shades; intense bouquet, with cherry and plum scent, spicy, with notes of Mediterranean herbs. A full-bodied wine, with a pleasantly fresh aftertaste

**Best served with:** Salami, savoury first courses, red meat and cheese

**Serving temperature:** 16-18°C



WINE SHARING BEAUTY