



SAN MARZANO



Timo

VERMENTINO SALENTO IGP

Wine type: White

Grape: Vermentino

Appellation: Salento IGP

Vine training: Guyot

Vines per ha: 5.000

Production area: Brindisi, Salento, Puglia. The area is about 100 meters above sea level, with a temperate microclimate due to the proximity of the sea

Soil: Shallow, medium textured, mainly sandy

Harvest: Last week of August

Vinification: The grapes are destemmed and, before pressing, they are left with their skin for few hours at low temperatures so as to enhance the aromatic potential. Fermentation takes place in stainless steel tanks for 13-15 days at 15°C to preserve the varietal profile

Ageing: In stainless steel tanks for 5 months

Tasting notes: Straw yellow colour; delicate aroma of white flowers with notes of citrus and Mediterranean maquis. Elegant, fresh and mineral on the palate with hints of thyme and rosemary

Best served with: Fish first courses and starters. Excellent with cheese

Serving temperature: 10-12°C



WINE SHARING BEAUTY