



# SAN MARZANO



## Tramari

ROSÉ DI PRIMITIVO SALENTO IGP

**Wine type:** Rosé

**Grape:** Primitivo

**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:** First week of September

**Vinification:** Skin contact for few hours followed by partial drawing off of the must of Primitivo grapes and fermentation

**Ageing:** In stainless steel tanks

**Tasting notes:** Light rosé; intense and persistent aroma of Mediterranean maquis, with cherry and raspberry notes. A fresh and elegant wine, balanced in the mouth

**Best served with:** Italian starters, fish soups and broth, roasted or baked in a bag fish, fresh or slightly aged cheese

**Serving temperature:** 10-12°C



WINE SHARING BEAUTY