



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

