



SAN MARZANO

GRANTRIO Rosso Salento IGP



Appellation:	Salento IGP
Colour:	Red
Vine varieties:	Primitivo, Malvasia Nera, Negroamaro
Vines per ha:	4.500
Production area:	The countryside around San Marzano, in the North of Salento, close to the Ionian coast. The soils are mainly composed of clay, and characterized by a good presence of limestone, a reddish-brown colour and a very low depth. We are in the heart of the so-called <i>terra rossa</i> (red soil) territory, with very high temperatures and very little rainfall
Harvest period:	Between the second and the third week of September
Vinification:	Thermo-controlled maceration, followed by draining and soft pressing at the end of the alcoholic fermentation
Ageing:	In French oak barrels for 4 months
Tasting notes:	Colour: thick ruby red, with garnet reflections Nose: intense aroma of mature cherries and plums, with pleasant notes of black pepper and cocoa Taste: a full-bodied wine, soft and balanced, long and sapid in the end
Best served with:	Red meat, roasted meat with rich sauces, average mature cheese
Serving temperature:	About 16-18 °C