



# SAN MARZANO

## Sessantanni Rosé

SALENTO IGP

**Wine Type:** Rosé

**Grape:** Primitivo

**Appellation:** IGP Salento

**Vine training:** Espalier

**Vines per hectare:** 4,500

**Production area:** Primitivo vines grown in the Manduria (TA) area. About 100 m above sea level. The area is characterised by high growing degree days and medium to low rainfall

**Soil:** Medium-textured, tending to be sandy and skeletal rich. Medium deep, porous and draining

**Harvest:** Manual, first and second week of September

**Vinification:** Soft pressing with inert gases and immediate separation of the first must fraction. Subsequent fermentation off the skins at 16-18°C

**Ageing:** In steel for a minimum of 3 months

**Tasting notes:** Soft pink, lively and with beautiful intensity. The nose opens with a bouquet of red fruits where crunchy cherries predominate, enveloped by a sweeter fruity note reminiscent of ripe *fioroni* figs. The palate shows some structure and roundness. Sapidità and freshness give balance to the full and persistent sip

**Best served with:** An ideal companion for first and second courses based on fish or shellfish. It also goes well with lightly structured earthy and vegetarian dishes

**Serving temperature:** 10-12°C



WINE SHARING BEAUTY

