



SAN MARZANO



Talò

PRIMITIVO DI MANDURIA DOP

Wine type: Red

Grape: Primitivo

Appellation: Primitivo di Manduria DOP

Vine training: Espalier

Vines per ha: 5.000

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: Mid-September

Vinification: Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts

Ageing: In French and American oak barrels for 6 months

Tasting notes: Ruby red colour enriched with violet reflections; generous bouquet, which recalls ripe cherries and plums with pleasant notes of cocoa and vanilla. This wine has a velvety texture and its finish offers notes of persistent sweetness

Best served with: Savoury first courses, lamb and game with rich sauces, hard cheese

Serving temperature: 16-18°C



WINE SHARING BEAUTY