



SAN MARZANO

GRAN TRIO Bianco Salento IGP



Wine category:	IGP (Protected Geographical Indication)
Colour:	White
Vine varieties:	Chardonnay, Fiano, Malvasia
Vines per ha:	4.000
Production area:	San Marzano, Salento, Puglia. The area is about 100 meters above sea level and benefits from great diurnal temperature variations. The soft soil layer is quite thin and has a fine texture
Harvest period:	Second half of August
Vinification:	Cold pre-maceration for 6/8 hours, followed by alcoholic fermentation in French oak barrels
Ageing:	In French oak barrels for three months with periodic bâtonnage
Tasting notes:	Straw yellow colour with golden reflections; intense aromas of white flowers and vanilla. The palate is fresh and mineral, pleasantly flavoured in the end
Best served with:	Seafood, shellfish and boiled fish dishes with light sauces
Serving temperature:	About 10-12 °C