



# SAN MARZANO



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NEGROAMARO SALENTO IGP

**Wine type:** Red

**Grape:** Negroamaro

**Appellation:** Salento IGP

**Vine training:** Old Alberello (bush-vines)

**Vines per ha:** 4.500

**Production area:** Contrada di Monte la Conca, between San Marzano and Francavilla Fontana (BR), Salento, Puglia. The climate is characterised by high temperatures all year round, with very little rainfall and a wide temperature range between night and day, which has a positive influence on the quality of the grapes

**Soil:** Loam, finely textured and rich in iron oxides that give the topsoil the distinctive red hue. Calcareous subsoil (limestone) with few emerging rocks

**Harvest:** Last week of September

**Vinification:** Hand-harvest of slightly overripe grapes. Destemming and crushing followed by cold soak maceration at 8°C for about 24-48 hours. Thermo-controlled maceration and alcoholic fermentation for about 10 days with autochthonous yeasts at 24-26°C. Final drawing off with soft pressing machines

**Ageing:** Malolactic fermentation in stainless steel tanks and then in French and Caucasian oak barrels for 12 months

**Tasting notes:** Very deep purple red; wide and complex to the nose, with notes of spices, soft fruit and cherry jam. A full-bodied wine, soft and balanced, rich in fine tannins, with a pleasant long lasting finish

**Best served with:** Savoury first courses, red meats, game and aged cheese

**Serving temperature:** 18°C



WINE SHARING BEAUTY