



SAN MARZANO

SAN MARZANO TREBBIANO PUGLIA IGP



WINE CATEGORY:	Protected Geographical Indication
COLOUR:	White
VINE VARIETIES:	Trebbiano
VINES PER HA:	4.000
PRODUCTION AREA:	The countryside around San Marzano, in the North of Salento, close to the Ionian Sea. At almost 100 m above sea level, with high average temperature and little rainfall during the year. The soils are mainly composed of clay and characterized by a good presence of limestone, the top soil is reddish-brown in colour and has a low depth
HARVEST PERIOD:	Last week of August
VINIFICATION:	Destemming and soft pressing of the grapes, cold static decantation and alcoholic fermentation at 16°C in steel tanks
AGEING:	In stainless steel tanks
TASTING NOTES:	Colour: straw yellow with green reflection Aroma: scotch broom notes and a hint of citrus and tropical fruits on the nose Taste: lively in acidity, fresh and mineral
BEST SERVED WITH:	Excellent with starters and fish soup, fresh cheese and pasta with light sauces
SERVING TEMPERATURE:	About 10°-12°C