



# SAN MARZANO



## Talò

FIANO SALENTO IGP

**Wine type:** White

**Grape:** Fiano

**Appellation:** Salento IGP

**Vine training:** Espalier

**Vines per ha:** 4000

**Production area:** Hilly area in the Northern province of Taranto, Salento, Puglia. The area is about 100 m above sea level and benefits from great diurnal temperature variations

**Soil:** Medium clay texture, shallow and with a good presence of rocks

**Harvest:** Last week of August

**Vinification:** Destemming and soft pressing of the grapes, cold static decantation and alcoholic fermentation at 14°C in steel tanks

**Ageing:** In stainless steel tanks

**Tasting notes:** Light straw yellow colour; its bouquet is rich in fragrant floral notes and fresh tropical fruit scents. Its taste is definitely soft, quite lively thanks to a good acidity and with a good sapid structure

**Best served with:** Mixed seafood starters, raw shellfish and first courses with light fish sauces

**Serving temperature:** 10-12°C



WINE SHARING BEAUTY