

San Marzano 'Timo', Puglia, Vermentino 2019



Delicate white floral aromas combine with notes of thyme and rosemary enhanced by peach and green apple flavours through to a saline, zesty finish.

Producer Note

In 1962, 19 vine growers from San Marzano whose families had farmed the land for generations, combined their efforts to establish 'Cantine San Marzano'. Through the decades this cooperative has grown significantly, attracting over 1,200 vine growers. Using modern and technologically advanced vinification techniques they produce elegant wines that pay homage to the ancient Apulian wine traditions. The fusion of time honoured tradition, passion and contemporary techniques, enables this winery to produce wines with distinctive varietal and regional characteristics while reflecting the local terroir. In the Sommelier Wine Awards, San Marzano was awarded European Producer of the Year 2017.

Vintage

The 2019 vintage experienced a rainy winter which helped to restore soil water reserves. A mild spring followed with little rain through to a very hot, dry and windy summer, which reduced disease pressure in the vineyard. Good diurnal temperature differences encouraged regular ripening of the grapes, with good total acidity and healthy, ripe fruit. The harvest started five days earlier than the previous year.

Vineyard

The vines are grown in Brindisi, Salento in Puglia at an elevation of approximately 100 metres above sea-level. The warm climate is tempered by the proximity to the sea and the influence of the strong oceanic winds. The wine takes its name 'Timo' from the thyme bushes that grow along the rocky shoreline of the Ionian Sea, whose scent fills the air with herbal fragrance of the Mediterranean garrigue known locally as maquis. The vines are planted at a density of 5,000 vines per hectare and are double Guyot trained, which encourages the best expression of the Vermentino variety as the leaves protect the grapes from the high temperatures, allowing them to retain balancing acidity. An integrated protection system has been implemented which monitors the atmospheric conditions and uses targeted copper and sulphur treatments. The vines are grown in shallow, medium textured sandy soils, with soil management techniques of cover crops and green manure being used.

Winemaking

The grapes were destemmed and underwent several hours of skin contact at low temperatures to extract the delicate floral aromas. Gentle pressing then obtained the must which was fermented in stainless steel tanks with selected yeast for between 13 to 15 days at controlled temperatures of 15°C. The wine was aged in stainless steel for five months, to retain the purity of fruit and preserve the varietal profile.

Tasting Note

Delicate white floral aromas combine with notes of thyme and rosemary in this elegant, refreshing and mineral wine.

Grape

Vermentino 100%



Winemaker:	Caterina Bellanova & Davide Ragusa
Region:	Apulia
Sub region:	Salento
Country:	Italy
Alcohol:	12%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	7
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	5202419A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam