

San Marzano 'Talò', Salento, Malvasia Nera 2018



Delicious dense flavours of vanilla and baked orange with a touch of thyme, warm and spicy on the 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

A mild winter was followed by a warm spring. Summer was humid and rainy, consequently harvesting took place one week earlier than average to preserve the quality of the grapes. Careful selection was made in the vineyard resulting in reduced yields, but maintaining the high quality of fruit. The wines are lower in alcohol, slightly higher in acidity and show very intense aromatics and flavours.

Vineyard

Talò is the surname of one of the winegrowers that has supplied San Marzano for many years. San Marzano recognises the contribution their producers make, with whom they work closely to achieve the best from their land. The outstanding quality of these wines could not be created without them. The vineyard is located in Salento, Puglia at approximately 100 metres above sea level. The site benefits from a great diurnal temperature variation, which is ideal for promoting an extended ripening period for the vines and concentrating the flavours in the berries. The soft soil layer is clayey and quite thin, with a good presence of rocks, making it an ideal growing location for vines. The harvest takes place during the second week of September.

Winemaking

The grapes underwent temperature controlled maceration for approximately 10 days extracting the desired level of colour, aromatics and structure. Alcoholic fermentation took place with selected yeasts. The wine was aged in French oak barrels for four to six months, imparting subtle complexity.

Tasting Note

An intense and complex bouquet of ripe red fruits combined with hints of spice. A full-bodied wine with delicious flavours of Morello cherry and vanilla notes through to a smooth finish.

Grape

Malvasia Nera 100%



Winemaker:	Caterina Bellanova & Davide Ragusa
Region:	Apulia
Sub region:	Salento
Country:	Italy
Alcohol:	13.5%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	11
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5202518A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam