

Susumaniello



CLASSIFICATION:

IGP Puglia Red – 750 ml

Alcohol: 14% Vol

Grape harvest: end of September / beginning of October

PRODUCTION:

Area: Salice Salentino, Salento, Puglia

Vine variety: susumaniello 100%.

Training system: cordon-trained

Vineyard age: 10 years

Grape yield per hectare: 90 q/h

Harvest: manual with careful selection of the grapes, carried in boxes of 20 kg

VINIFICATION:

fermentation at a controlled temperature for two weeks inside steel tanks, malolactic fermentation and little ageing inside french and american barriques

TASTING:

Colour: deep red with violet shades

Bouquet: it has a long breathe characterized by an intense fruity matrix, of which the blackberry is the keystone, also enriched by a thin shade of spicy note

Taste: it is enveloping, with a delicate acidity and a good persistence

Food matches: for all courses, excellent with cheese and cured meats

Serving temperature: 18-20 °C