



## Susumaniello IGT Salento



### TYPE OF WINE

Still red wine

### MAIN GRAPES

Susumaniello

### PRODUCTION AREA

The IGT Salento production area extends on the hills of the southern part of Apulia Region, in the Provinces of Lecce, Taranto and Brindisi (South-Italy)

### SOILS

Good exposure and ventilation typical of a peninsula surrounded by sea. Soils are mainly clayey, but you can also find fine and calcareous and soils with limited thickness and excellent drainage or red soils, stony, and rich in minerals.

### HARVEST

A semi-late variety, harvested in the first-second decade of October.

### VINIFICATION

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks and pumping over. Wine rests and refines for a certain period of time before bottling to make the tannins softer and sweeter.

### COLOUR

Intense ruby red with garnet hints

### BOUQUET

Fragrantly fresh notes of red fruit like cherries, pomegranate, raspberries and mature plums.

### TASTE

A balanced and velvety wine, with an elegant and balanced acidity; harmonious, persistent and elegant.

### FOOD PAIRING

Perfect with red meats dishes, wild game, seasoned cheeses. For its characteristics, it can nevertheless, be appreciated also without particular foods, simply as a meditation wine..

### SERVING SUGGESTION

Serving at room temperature, about 18-20°C. We suggest to uncork the bottle at least a couple of hours before enjoying it.

### ALCOHOL CONTENT

15,0%

