



SUSUMANIELLO

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO

ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Susumaniello.

YIELD PER HECTARE

120/130 quintals.

VINE TRAINING SYSTEM

Spurred cordon.

SOIL

Red earth rich in organic substances.

WINEMAKING AND MATURATION

Hand harvest, grape processing with low frequency stemmer, maceration and fermentation, then maturation in steel and in different kind of wood.

SENSORY ANALYSIS

Deep ruby red with purple shades. On the nose blueberries and ripe red fruits, underbrush and red flower, then tobacco, aromatic herbs and a light zesty sensation. Elegant and powerful, with ripe tannins, fresh and fruity, tasty and very long in persistence.

ALCOHOL

14,50%.

SERVING TEMPERATURE

16 / 18 ° C.

FOOD MATCHES

Meat starters, first dishes with funghi porcini, game in general, BBQ and medium aged cheeses.

AWARDS

- 2016 › Gold Medal Mundus Vini
› 98 points Luca Maroni and 1st Best Italian Red Wine
- 2017 › Gold Medal Mundus Vini
› Gold Medal Asia Wine Trophy
› 98 points Luca Maroni
- 2018 › Gold Medal Berliner Wine Trophy
› 98 points Luca Maroni

Safra 2020. Wine Trade Fair/SP, 10 a 12/05/2022.