



# SUSUMANIELLO

SALENTO IGT

## RICH & INTENSE

**Grape variety:** Susumaniello

**Production area:** Salento - Apulia

**Soil:** clay-loam, medium limestone

**Alcohol:** 15% vol.

**Harvest:** September

**Aging:** French oak barrels and stainless steel tanks.

**Tasting notes:** this wine has a brilliant violet red color. The bouquet is lively intense filled with notes of juicy plum and ripe dark fruits aromas, finishing with heady oaky scent. It reveals a delicious vinous taste, typical of this emerging autochthonous grape variety. Rich and intense to the palate, this wine shows Apulia terroir at its best with its warm and mellow taste.

**Food pairing:** it pairs well with first dishes rich in sauces, half-seasoned cheeses and charcuterie. This generous wine goes well also with pork and wild fowl.

**Service Temperature:** 18 C°

**Aging potential:** 5 years after the vintage