

IL150 SUSUMANIELLO SALENTO I.G.P. ROSSO

TERRITORY

The Salento region is identified by three climatic elements: the sun, the architect that creates generous degrees of sugar, the sea, responsible for the minerality of the wines, and the wind that makes this area naturally free of disease and particularly suitable for the production of "natural" wines. Characterized by extensive flat areas and modest hilly reliefs, the Salento region is geologically constituted by a calcareous structure of medium texture.

VARIETY INFORMATION

Susumaniello is a black grape variety native to Puglia and grown in Salento. The name suggests it is derived from the word "somarello", a term used in Apulian dialect. Traditionally the meaning expresses the increased productivity of a plant weighted down by bunches, such as "a load carried by a donkey". After the first decade of the vine's life, the bunches of grapes are removed and its production lessens in quantity but improves in quality, producing wines of great expression.

VINIFICATION

Soft pressed to preserve the fruity taste. A first phase of cold pre-fermentation is employed to best enhance the natural fresh characteristics of the fruit, followed by about two weeks of slow fermentation at a controlled temperature in steel tanks where the refinement is completed. After three months of rest in steel, the wine is bottled.

TASTING NOTES

COLOUR

Ruby red with intense violet reflections.

AROMAS

The bouquet ranges from fruity notes of cherry to herbaceous and spicy notes.

PALATE

Soft and fruity. Delicate tannic perceptions make it pleasant and fresh.

PAIRING RECOMMENDATIONS

Appetizers, also excellent in accompaniment to white meat dishes and goat cheese.

SERVING TEMPERATURE

14-15° C

