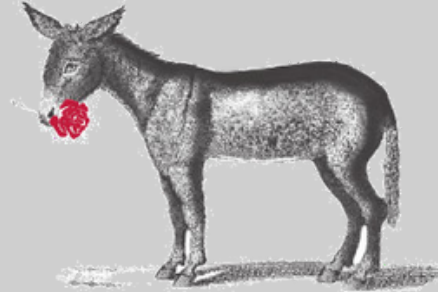


SUSUMANIELLO

LIMITED EDITION



PREMIUM ITALIAN WINE

**Wine Type:**

still dry red wine.

Production Area:

Apulia region, Italy.

Soil:

mostly rocky, made up of stony layers and chalky banks.

Grapes:

100% Susumaniello.

Harvest time:

october

Winemaking notes:

soft pressing to maintain the variety's typical fruity on floral notes. A short stay in the steel tanks and then the wine is bottled.

Colour:

intense ruby red with purple hues.

Fermentation:

pressing and maceration to extract colour and soft tannins. Steel tanks at controlled temperature with frequent pumping over and racking.

Bouquet:

an intense bouquet of red fruits, in particular cherry and some notes of freshly-cut grass.

Taste:

fresh on the palate thanks to delicate tannins. A fruity finish with added notes of flowers.

Food pairing:

Ideal with aperitifs or appetizers, also excellent to accompany meat dishes of all kinds, as rabbit, veal and lamb.

Alcohol: 15% vol.

Storage: Dry, cool and not under direct sunlight.

Serving temperature: 16-18° C

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