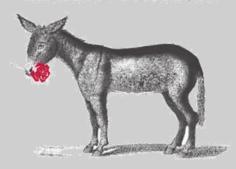


# SUSUMANIELLO

# 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, yeal and lamb.

Alcohol: 15% vol.

Storage: Dry, cool and not under direct sunlight.

**Serving temperature:** 16-18° C

