



 *Susumaniello*
IGT
Puglia

 VOL. 15%  750 ml



LOCATION

Turi, in the heart of the Murgia region. The area benefits from a terrain containing karst and limestone which is ideal for growing vines. The hills, which reach as high as 300 meters above sea level, and have notable day-to-night temperature variations, are ideal for the aromatic concentration of the grapes.

FERMENTATION & AGING

Malo-lactic fermentation and aging in French oak barrels (medium toasting) for about 3-4 months.

TASTING NOTES

Deep ruby red hue. The aroma reveals hints of red fruits, with prune standing out, combined with herbaceous and spicy notes. On the palate it is complex, fresh, and pleasantly tannic, with a long finish.

SERVING TEMPERATURE

16 - 18°.

FOOD PARING:

Ideal paired with beef, pork, lamb, and savory pasta and rice dishes.

