



SAN MARZANO



Susco

SUSUMANIELLO SALENTO IGP

Wine type: Red

Grape: Susumaniello

Appellation: Salento IGP

Vine training: Guyot

Vines per ha: 4.500

Production area: Salento

Soil: Coastal soil, medium textured sandy loam, with good presence of rocks. It's quite shallow, dark, permeable and draining

Harvest: Second half of September

Vinification: Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts

Ageing: In French and American oak barrels for 6 months

Tasting notes: Intriguing floral and fruity bouquet, also spicy with delicate balsamic notes; intense ruby red in colour. A good tannic weave allows for barrel ageing. It is well structured with a certain elegance, it shows an interesting acidity and a long finish

Best served with: Its structure and acidity make it ideal top pair with rich first and second courses, grilled meat, mature cheese

Serving temperature: 16-18°C



WINE SHARING BEAUTY