



SAN MARZANO

Talò

SUSUMANIELLO SALENTO IGP



Wine type: Red

Grape: Susumaniello

Appellation: IGP Salento

Vine training: Guyot

Vines per ha: 4500

Production area: vines cultivated in upper Salento, in the area between Francavilla and San Marzano, at approximately 100 m above sea level

Soil: Fine red calcareous soil, with rare rocky outcrops; the typical shade derives from the high content of iron oxides

Harvest: Second and third ten days of September

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

Ageing: In French and American oak barrels for 6 months

Tasting notes: Wine with a floral and fruity olfactory profile, enriched with spices and light balsamic notes. The colour is a deep, bright red. The well-defined tannic texture supports its potential for ageing in wood. On the palate it is structured but elegant, with a pleasant acidity and a balanced aftertaste.

Best served with: It pairs well with light braised meats, roast veal and slow-cooked but not too rich meat dishes. The good tannic texture supports Mediterranean red ragout, lasagna and baked pasta. Its aromatic aftertaste goes well with moderately aged cheeses and traditional Puglia rustic dishes.

Serving temperature: 16-18°C

