

Tradizione Autentica



SUSUMANIELLO

Puglia IGP

Susumaniello is an ancient, native black grape from Puglia, specifically from the Itria Valley. Its name refers to its very high yields in youth, that local people defined it as "loaded like a donkey" (somarello in Italian). It was ignored by puglian viticultures for a long period, but lately it has been rediscovered and, by using modern techniques, it is now able to produce well-structured and elegant reds

GRAPE VARIETY: Susumaniello

APPELLATION: Puglia IGP

PRODUCTION AREA: province of Brindisi, southeast of Puglia

TRAINING SYSTEM: spurred cordon

SOIL: medium texture

PLANT DENSITY AND YIELD: 5000 plants per hectare and 2.5 kg of grapes per plant

HARVEST: The manual harvest is carried out in the early hours of dawn, when the ambient temperature is more moderate, preserving freshness and aroma

VINIFICATION: the grapes are destemmed and fermented at a controlled temperature of 22-24 °C for 8-10 days, during which daily pumping over takes place, and followed by malolactic fermentation

AGEING: 5 months in stainless steel tanks and 1 month in bottle

ALCOHOL: 13.5%

TASTING NOTES: deep ruby red with violet tinges; pronounced aromas of ripe red fruit, currant jam and raspberries with hints of plum and black pepper; full-bodied, well balanced and fresh. Medium long finish, with a fruity and spicy aftertaste

SERVICE: 17-18 °C

FOOD PAIRING: cured meats and aged cheeses; dishes based on red meats and roast, poultry, well-seasoned red sauces.