



SUM

Salento Susumaniello Indicazione Geografica Protetta

TECHNICAL DATA

Alcohol content: 14,5%

Grape variety: Susumaniello 100%

Characteristics of the soil: red soil mixed with sand, medium depth, on calcareous bedrock

Harvesting period: third decade of September

Ageing: in steel, but very long-lived in bottle

ORGANOLEPTIC CHARACTERISTICS

Colour: ruby red with violet reflexes

Bouquet: persistent spicy notes, black cherry, berry fruits, Mediterranean fragrances

Taste: full bodied and velvety, with good tannins and fruity notes

Suggestions: Apulian traditional dishes, red meat

Serving temperature: 15/18° C