



SUSUMANIELLO

IGT PUGLIA - ORGANIC

VARIETY: Susumaniello 100%

AREA: Conetto vineyard

TRAINING SYSTEM: spur pruned cordon

PLANTS PER HECTARE: 4 300

TYPE OF SOIL: red ferrous soil with underlying calcareous layer

PRODUCTION PER HECTARE: 9 tons

GRAPE GATHERING: mechanical harvest

VINIFICATION: maceration and alcoholic fermentation in stainless steel tanks at controlled temperature (24°C)

REFINING: 4 months in tanks and then in bottle

ALCOHOL CONTENT: 14,5% vol.

TASTING NOTES

SIGHT: deep ruby red colour, with purple and typically blue ink veins

NOSE: hints of black cherry and spices, black pepper and ripe blueberries

PALATE: sapid, full and with a long lasting