





MEMÈ Susumaniello

VINI MALACARI

olfactory profile.

Description: Salento IGT, Red

Appearance: "Memè", a refined red wine produced with the native Susumaniello grape, appears in the glass with an intense and deep ruby color. This dense shade promises a full-bodied and complex structure.

Smell: The exploration of the aromatic bouquet of "Memè" reveals an intense profusion of aromas that invite discovery. Notes of ripe black fruit emerge, such as blackberry and plum, which dominate with strength and richness. Alongside, there are hints of exotic spices such as black pepper, clove and vanilla, which add an intriguing aromatic complexity. A light touch of roasted coffee and dark chocolate gives depth to the

Taste: The palate is enveloped by a velvety and full-bodied sensation. "Memè" offers a full and structured body, with an intense fruitiness that recalls blackberry, plum and dark cherry. The tannins, robust and well integrated, give the wine a sensation of solidity in the mouth, while the balanced acidity gives freshness. The finish is persistent, with an aftertaste that recalls spices and chocolate, creating a satisfying and memorable taste experience.

Culinary pairings: "Memè" is an ideal red wine for rich and tasty meat dishes. It pairs beautifully with roast red meat, such as grilled fillet, game dishes, such as stewed wild boar, and mature cheeses. It is also an excellent choice for special culinary evenings, where you want to enhance the intense flavors of Mediterranean cuisine.

Alcohol contente: 13% vol.

Serving temperature: 18°-20° C

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