



Susumaniello

Salento IGT

Indicazione Geografica Tipica

Production area: *Salento – Puglia*

Grapes: *100% Susumaniello*

Alcohol: *15% vol.*

Refining: *steel tanks*

Wine features: *very brilliant purplish red colour. Wide bouquet of fresh and ripe red fruits that is reflected in the mouth through the vinous and intensely fruity aroma typical of this recently re-discovered autochthonous grape from Puglia. A structured and good-bodied wine that wraps the mouth in all its warmth.*

Food matches: *ideal to pair with first dishes rich in sauces - like the traditional from Puglia – and with meat, pork and mature cheeses.*

Aging potential: *3 years from the vintage*

Serving temperature: *18 °C*

Packaging:

Europallet 95 cart. x 6 bottles ml 750

5 layers x 19 cart.

Box weight: Kg 10,02

Box size: cm 17,7x27x31,3

Bottle can code: 8005286027590

Box can code: 8005286027606