



Welcome to Puglia.

IMPRINT SUSUMANIELLO ROSSO

PUGLIA

INDICAZIONE GEOGRAFICA TIPICA



Grapes: 100% Susumaniello.

Vineyards Site: Between Brindisi and San Vito dei Normanni, vines approximately 20 years old.

Vinification: In the cellar the ripe grapes are immediately cooled and pressed. Fermentation proceeds at low temperatures for several weeks. After pressing, the wine rests throughout the winter in concrete tanks and then ages in the bottle for at least 6 months.

Winemaker's Notes: Intense, ink-like color with purple highlights. Aromas of blackberry, blueberry, violet, and Mediterranean scrub.

Full-bodied, lively, vibrant wine with elegant tannins and a long, clean finish that invites another sip.

Food Pairings: Legume soups, grilled sausages, grilled octopus, and savory fish soups.

Serving Temperature: 15° - 16° C

Alcohol: 13.5%

Mark Celozic