



*Welcome to Puglia.*

**IMPRINT SUSUMANIELLO ROSÉ**  
**PUGLIA**  
INDICAZIONE GEOGRAFICA TIPICA



**Grapes:** 100% Susumaniello.

**Vineyards Site:** Between Brindisi and San Vito dei Normanni, vine age approximately 20 years.

**Vinification:** The must remains in contact with the skins for only a few minutes, and is then kept at 7°C throughout the entire fermentation process to preserve the fresh fruit aroma. The wine ages for 3 months in stainless steel tanks and at least 3 months in bottle.

**Winemaker's Notes:** A deep pink color with a light orange hue, the nose is floral and very vinous. Extremely fresh and crisp, it immediately invites another sip.

**Food pairings:** Enjoyable on its own as an exciting aperitif, it loves spring and summer cuisine. An excellent pizza, fresh vegetables, and seafood appetizers will be a great accompaniment, but we recommend trying it with spicy grilled chicken or sushi.

**Serving temperature:** 10° - 12° C

**Alcohol:** 12.5%

*Markelenzia*