



**I VINI NATURALI**  
**DI MARK SHANNON**



## SUSUMANIELLO ROSATO

**Grapes:** 100% Susumaniello

**Production Area:** Noci right in the heart of Puglia.

**In the Vineyard:** Carefully hand-harvested in small baskets in the early hours of the morning, the grapes retain intensity, freshness, and character.

**In the Cellar:** No chemicals used in winemaking, temperature-controlled fermentation, no filtration.

We prefer to wait 3 months to have a more intact wine and offer you a wholesome mouthfeel. No added sulfites.

**Tasting Notes:** An explosion of pomegranate seeds. Fresh, tart, intriguing, and complex. It just won't let you put the glass down.

**Serving Temperature:** 10°C

**Alcohol:** 12%

*Mark Shannon*