



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