



## IL 150 SUSUMANIELLO SALENTO I.G.P. ROSATO

### TERRITORY

The Salento region is identified by three climatic elements: the sun, the architect that creates generous degrees of sugar, the sea, responsible for the minerality of the wines, and the wind that makes this area naturally free of disease and particularly suitable for the production of "natural" wines. Characterized by extensive flat areas and modest hilly reliefs, the Salento region is geologically constituted by a calcareous structure of medium texture.

### VARIETY INFORMATION

Susumaniello is a black grape variety native to Puglia and grown in Salento. The name suggests it is derived from the word "somarello", a term used in Apulian dialect. Traditionally the meaning expresses the increased productivity of a plant weighted down by bunches, such as "a load carried by a donkey". After the first decade of the vine's life, the bunches of grapes are removed and its production lessens in quantity but improves in quality, producing wines of great expression.

### VINIFICATION

Soft pressed to preserve the fruity and floral taste at low temperatures with short must contact with the skins for about 10 - 12 hours. This is followed by about two weeks of slow fermentation at a controlled temperature in steel tanks where the refinement is completed.

### TASTING NOTES

#### COLOUR

Bright coral pink.

#### AROMAS

Fruity and floral with hints of pomegranate, lychee, strawberry and rose.

#### PALATE

Fresh, delicate with marked minerality and flavour.

### PAIRING RECOMMENDATIONS

Seafood appetizers, risotto alla pescatora, tagliolini pasta with prawn tartare or meat tartare.

### SERVING TEMPERATURE

12-14° C



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### GRAPE VARIETIES

Susumaniello 100%

### AREA OF PRODUCTION

Salento - Apulia

### VINEYARD ALTITUDE

1500 m s.l.m.

### SOIL TYPOLOGY

Calcareous-clayey soil

### TRAINING SYSTEM

Spalliera

### STRAIN DENSITY

6000/ha

### OUTPUT PER HECTARE

90 q/ha

### GRAPE YIELD IN WINE

65%

### AVERAGE AGE OF VINE

20 years old

### HARVEST

At the end of September.

### FERMENTATION

Stainless steel.

### AGEING

In bottle

### DEGREE OF ALCOHOL

12.5%

### ACIDITY

6.0 g/l