



## NOTTE ROSSA

### Technical sheet

### Susumaniello Salento IGP

**Wine type** Red

**Appellation** Salento IGP

**Grape** Susumaniello

#### Production area

Salento, Puglia. The soil is dark, with good presence of rocks, medium textured sandy loam, quite shallow, permeable and draining

**Vine Training** Guyot, 4,500 vines per hectare

**Harvest** Mid-September

#### Vinification and ageing

Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts. Aged in French and American oak barrels for 6 months

#### Tasting notes

Intense ruby red, complex bouquet with red fruits notes layered with spicy touches in perfect balance. The tannin is well-definite but not sharp, on the palate it is full structured, of an inner elegance and harmony between softness and austerity

#### Best served with

Rich first courses of land based cuisine, grilled meat, roasts, aged cheese

**Serving temperature** 16-18°C