



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