



TECHNICAL SHEETS

CANTINA MUSEO ALBEA

VERDECA

I.G.T. VALLE D'ITRIA

VERDECA white wine

Grapes and vineyards: Verdeca is a quite strong grape. It prefers deep skeleton soil and gives excellent results if grown in espalier with Guyot pruning.

Vinification: harvested in late october. The must and the grape skins are cooled at 6° C for 3 hours. Enzymes are then applicated in order to extract primary aromas. Fermentation is slow, with selected yeasts at 14/16° C temperature and up to 2 g/l of sugar residual.

Wine: planted in Valle d'Itria, Verdeca is the main grape of DOC Locorotondo and Martina. Pale green wine, good tastiness and acidity. Fresh pleasant wine with vegetal notes. It should be paired with fish dishes and Mediterranean cuisine specialities.

Specifications

Grapes: Verdeca 90% Minutolo 10%

Growing area: Valle d'Itria

Average altitude of vineyards: 300 m a.s.l.

Yield per hectare: 7,000/7,500 Kg

Harvest period: late September

Ageing and keeping: min. 2 months in the bottle. To be tasted at 10/12° C in large tulip wine glasses. To be stored in a vertical position. Keep away from light sources.

Analytical data

Alcohol 12% vol

Acidity: 6,4 g/l

pH: 3.4

Dry extract: 23 g/l



SUSUMANIELLO

I.G.T. PUGLIA ROSATO

SUSUMANIELLO rosè wine

Grapes and vineyards: Its strange name takes its meaning from the fact that its vines, above all in the first ten years, produce an exceptional quantity of bunches of grapes: "burdened like a [donkey](#)". Susumaniello ALBEA is grown at 500 m a.s.l. in Masseria "Croce Piccola"

Vinification: harvested in mid-October. The must and the grape skins are cooled at 6° C for 5 hours. Enzymes are then applied in order to extract primary aromas. Fermentation is slow, with selected yeasts at 16/17° C temperature and up to 2,5 g/l of sugar residual.

Wine: Planed in Salento, Susumaniello in Valle d'Itria made to interesting rosè wine. Clear, elegant flavour, good tastiness and acidity. Fresh pleasant wine with floral notes and a persistent strawberry note on the palate. It should be paired with fish dishes, light meat and Mediterranean cuisine specialities.

Specifications

Grapes: Susumaniello 100%

Growing area: Valle d'Itria

Average altitude of vineyards: 500 m a.s.l.

Yield per hectare: 7,000/7,500 Kg

Harvest period: october

Ageing and keeping: min. 2 months in the bottle. To be tasted at 12/14° C in large tulip wine glasses. To be stored in a vertical position. Keep away from light sources.

Analytical Data

Alchoool: 12,5%

Acidity: 6,1 g/l

pH: 3.5

Dry extract: 25 g/l



PRIMITIVO

IGT Puglia Rosso

PRIMITIVO red wine

Grapes and vineyards: Benedictine monks carried it to Gioia del Colle(BA) area in the 17th century . Called Primitivo for its premature development, is among the most appreciate Apulian wines

Vinification: the grape is hand-harvested, stemmed and pressed as soon as possible, then the fermentation starts at controlled temperature of 22/25°C in 100 hl stainless steel tanks while the must undergoes regular pumping over and *delestage* until the end of it.

Wine: Primitivo Due Trulli should be served at a temperature between 16°/18°C in combination with all kind of cheeses, ham, salami and grilled meat. Deep red colour with a full intense taste of ripe fruits and a pale tobacco aroma. Well-balanced and mature tannins.

Specifications

Grapes: Primitivo 100% BIOLOGICO

Growing area: Brindisi and Lecce areas

Average altitude of vineyards: 150 m a.s.l.

Yield per hectare: 8,000 Kg

Alcoholic fermentation: in stainless steel tanks at 22/25°C for 13 days

Ageing and keeping: 4 months in bottle

Analytical Data

Alcohol: 13,5%

Acidity: 5,5 g/l

pH: 3.5

Dry extract: 26 g/l



NERO DI TROIA

IGT Puglia Rosso

NERO DI TROIA red wine

Grapes and vineyards: Troia is among the oldest and the most typical grapes planted in northern and central Apulia. It might come from Asia Minor (Troy) and be then arrived in Apulia during the Greek colonisation. Or its name might simply derive from an Apulian's town name situated in Foggia area.

Vinification: the grapes are hand-harvested and pressed, the fermentation is controlled at low temperature (25°C) followed by a long maceration with regular pumping over and delestage in order to better extract the colour.

Wine: should be served at 16°C in combination with the typical Mediterranean cuisine. Deep ruby red full-bodied wine with an intense bouquet of tobacco and red cherry. A beautiful purplish hue related to his black cherry back taste. Balanced and mature tannins make it a pleasant and an elegant wine.

Specifications

Grapes: Troia 100%

Growing area: North of Bari; Andria - Castel Del Monte

Average altitude of the vineyards: 250/320 m a.s.l.

Yield per hectare: 7,000/8,000 Kg

Alcoholic fermentation: in stainless steel tanks at 25°C

Ageing and Keeping: 3 months in the bottle

To be kept in wine cellar at 18°C

Analytical Data

Alchoool: 13%

Acidity: 5,3 g/l

pH: 3.55

Dry extract: 25 g/l



NEGROAMARO

IGT PUGLIA Rosso

NEGROAMARO red wine

Grapes and vineyards: Negroamaro is one of the most ancient grape around the Mediterranean area, it has been planted since the 6th century B.C. in the southern part of Apulia during the Greek colonisation.

Vinification: after its maturation, the grape is hand harvested and pressed. Macerated for 25 days and controlled at the regular temperature of 22°C.

Wine: should be served at 18°C in combination with the typical Mediterranean food, or roast, or grilled meat to display its best. Ruby red colour and a full-bodied taste with a pale tobacco aroma, it explains his ancient name by smooth tannins and a final note of bitterness.

Specifications

Grapes: Negroamaro 100%

Growing area: Brindisi area

Average altitude of vineyards: 150 m a.s.l.

Yield per hectare: 7,000\8,000 Kg

Alcoholic fermentation: in stainless steel tanks at 15/18°C

Ageing and keeping: 3 months between wood and bottle, to keep in wine cellar at 18°C.

Analytical Data

Alchoool: 13%

Acidity: 5,3 g/l

pH: 3.55

Dry extract: 25 g/l



PETRANERA IGP Puglia red

Grapes and vineyards: Benedictine monks carried it to Gioia del Colle (BA) area in the 17th century. Nowadays PRIMITIVO, so called for its premature development, is among the most appreciated Apulian wines. Average size leaf with five lobes, conical cluster. Gobelet training system. Vine yield is by 2-2,5 Kg.

Vinification: after its maturation, the grape is hand-harvested, destemmed and pressed as soon as possible. Once the fermentation started at controlled temperature (22/25 ° C) in 50 - 100 hl steel tanks, the must undergoes regular pumping over and delestage until the end of fermentation.

Specifications

Grapes: Primitivo 100%

Growing area: Brindisi and Bari areas

Average altitude of vineyards: 250 m a.s.l.

Soil: calcareous, clayey and skeleton

Vine density: 3200 per ha

Yield per hectare: 8,000 Kg

Training system: espalier and little tree


Alcoholic fermentation: in stainless steel tanks at 22/25°C for 16 days

Malolactic fermentation: complete in barriques

Vinification: maceration on the skins for 16 days with regular “punching the cap” and bleeding by 10%.

Ageing and keeping: 6 months in new Never barriques and then 5 months in the bottle. After decanting, it can be tasted in large balloon wine glasses. It should be stored in a horizontal position within 5 years since the vintage.

HAVARDS

Guida Gambero Rosso 

Migliori vini d'Italia di Luca Maroni - **95/100**

Bibenda 

Le guide dell'Espresso 

Mondus vini Gold



Susumaniello IGP Puglia red Limited Edition for JAM SELECTIVE IMP

SUSUMANIELLO

I.G.T. PUGLIA ROSSO

SUSUMANIELLO red wine

Grapes and vineyards: Its strange name takes its meaning from the fact that its vines, above all in the first ten years, produce an exceptional quantity of bunches of grapes: "burdened like a [donkey](#)". Susumaniello ALBEA is grown at 400 m a.s.l. in Masseria "Tenute Guarnieri»

Vinification: the grape is hand-harvested, stemmed and pressed as soon as possible, then the fermentation starts at controlled temperature of 24/25°C in 50 hl stainless steel tanks while the must undergoes regular pumping over and *delestage* until the end of it.

Wine: Susumaniello should be served at a temperature between 17°/18°C in combination with all kind of cheeses, ham, salami and grilled meat. Deep red colour with a full intense taste of ripe fruits and a pale tobacco aroma. Well-balanced and mature tannins.

Specifications

Grapes: Susumaniello 100%

Growing area: Valle d'Itria

Average altitude of vineyards: 400 m a.s.l.

Yield per hectare: 7,000/7,500 Kg

Harvest period: october

Ageing and keeping: min. 2 months in the bottle. To be tasted at 12/14° C in large tulip wine glasses. To be stored in a vertical position. Keep away from light sources.

Analytical Data

Alchoool: 13,5%

Acidity: 5,2g/l

pH: 3.48

Dry extract: 28 g/l

