

# 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

