

Red Wine Susumaniello I.G.P. Salento

Classification: I.G.P.

Variety: 100% Susumaniello

Area of production: Tenuta Flaminio e
Tenuta Castel Serranova

Characteristics of the vineyard

Location: North-South

Vine area: 15 hectares

Type of soil: limestone-clay

Growing method: bilateral spurred cordon

Average yield per plant: 1.6 kg

Manufacturing technology

Harvesting period: first ten days of October

Type of grape harvest: manual and mechanical

Winemaking technique

Soft de-stemming and pressing, temperature-controlled fermentation and post-fermentation maceration in heat-conditioned stainless-steel tanks for 15 days, after which follows the spontaneous malolactic fermentation.

Aging: cement vats and 50 hectolitre oak barrels

Aging in bottle: 3 months

Organoleptic characteristics

Colour: intense ruby with violet reflections, bright.

Aroma: fruity and spicy with vegetable notes.

Taste: well-structured, potent, savoury, a mellow offensive with articulated progression and finally characterised with a soft tannic and a lingering spicy flavour in the mouth.

