

# Negroamaro Susumaniello Salento IGT



MARILÙ



#### Wine type

Red

#### Appellation

Salento IGT

#### Grape

Negroamaro 80%,  
Susumaniello 20%

#### Vintage

2022

#### Alcohol content

13% vol.

#### Vine training

Alberello  
and counter-espalier

#### Harvest

First / second  
decade of September  
for Negroamaro.  
Second / third  
decade of September  
for Susumaniello.

#### Fermentation

Alcoholic, for 7-11 days  
at a temperature  
between 22 and 26°C  
in steel tanks.  
Malolactic fermentation  
completed.

#### Aging

Minimum 12 months  
in steel, 1-2 months in  
bottle

#### Characteristics

Ruby red with violet  
reflections, it expresses  
intense scents of ripe  
blackberry and cherry.  
The sip is enveloping  
and persistent, closing  
with a light tannic  
texture.

#### Recommended pairing

The aromatic intensity  
in the glass matches  
the aromatic intensity  
on the plate. Puglian  
cuisine is just one  
example, with its  
roasted meats and  
sauces, flavorful dishes  
made with vegetables.

#### Serving temperature

16/18°C