

Susumaniello

Salento IGT



MARILÙ



Wine type

Red

Appellation

Salento IGT

Grape

Susumaniello

Vintage

2022

Alcohol content

13,5% vol.

Vine training

Counter-espalier

Harvest

Last decade of
September

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, it soon asserts
its identity, thanks to
intense scents of ripe
red fruits, accompanied
by notes of toasted
almond. An elegant
tannin surprises the
palate, which remains
enveloped by a long
and fresh sip.

Recommended pairing

A versatile yet boldly
personality wine,
aiming to be associated
with flavorful first
courses, lasagna, and
stuffed pastas, as well
as processed meats and
aged cheeses.

Serving temperature

16/18°C