



Gran Appasso

SUSUMANIELLO

PUGLIA

INDICAZIONE GEOGRAFICA PROTETTA
ROSSO



ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Susumaniello at least 85% and other red varieties allowed.

VINE TRAINING SYSTEM

Spurred cordon.

SOIL

Red land rich in iron on a calcareous bottom, strongly influenced by the winds coming from the sea.

WINEMAKING AND MATURATION

Harvest and timely processing of the grape with a low frequency destemmer designed to preserve the integrity of the grapes, then maceration in steel at controlled temperature and refining in steel again. May have a short aging in wood.

SENSORY ANALYSIS

Deep ruby red with purple shades. On the nose blueberries and ripe red fruits, underbrush and red flower, then tobacco, aromatic herbs and a light zesty sensation. Elegant and powerful, with ripe tannins, fresh and fruity, tasty and very long in persistence.

ALCOHOL

14,50%.

SERVING TEMPERATURE

16 / 18° C.

FOOD MATCHES

Meat starters, first dishes with porcini mushrooms, game in general, BBQ and medium aged cheeses.

AWARDS

2022 › 97 points Luca Maroni

2021 › Gold Medal Mundus Vini

› Gold Medal Asia Wine Trophy

› 98 points Luca Maroni