



IN ME

PRIMITIVO SUSUMANIELLO

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO

ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Primitivo and Susumaniello in the expected percentages.

VINE TRAINING SYSTEM

Spurred cordon espalier.

SOIL

Flat areas rich in red earth and limestone affected by the sea winds.

WINEMAKING AND MATURATION

Separate vinification of the singles varieties, rasing, fermentation on the skins, racking off and short maturation in steel tanks. May have a short period in wood.

SENSORY ANALYSIS

Deep red with purple shades. Red fruits and vegetable sensations on the nose, then eucalyptus and black pepper. The sip is very smooth and fruity, pleasantly tannic and persistent.

ALCOHOL

14,5%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

First courses of pasta with sausage sauce, steaks, grilled meat and medium aged cheeses.

AWARDS

2022 › 98 points Luca Maroni