

Boccantino

Susumaniello Salento IGT

Vinification

The grapes are harvested by hand during the second half of September and the fermentation takes place in stainless steel tanks. When fermentation is over, the wine ages in the bottle for 3 months.

Description

Dark red color with purple hints. Intense red fruity aromas characterize the bouquet. On the palate, it is strong-flavored, with a very good persistence.

Food Pairings

Perfect combined with pasta with meat sauce, grilled meat and aged cheeses.

Susumaniello	Salento, Puglia	16-18 °C	Alcol: 14% Zuccheri: 10 g/l