



MASSO ANTICO

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Masso Antico

Susumaniello Salento IGT



Vinification

The grapes are carefully hand-harvested in the second half of September, at optimal ripeness. Fermentation takes place in stainless steel tanks under controlled temperatures to preserve the freshness and aromatic integrity of the fruit. After fermentation, the wine is allowed to rest and refine in bottle for approximately three months, enhancing its balance and drinkability.

Description

Deep ruby red with vivid violet reflections. The bouquet is intense and well-structured, revealing aromas of fresh red fruits such as cherry and raspberry, accompanied by subtle floral nuances. On the palate, it is full-bodied and expressive, with a firm structure, smooth tannins, and a long, persistent finish that highlights its character.

Food Pairings

An excellent match for first courses with rich meat sauces, such as ragù, as well as grilled or roasted meats.



Susumaniello



Salento, Puglia



16-18 °C



**Alcol: 14%
Zuccheri: g/l**

