



## PRIMITIVO SUSUMANIELLO SALENTO IGT

### Grapes

Primitivo, Susumaniello

### Production Area

Puglia, Salento area

### Vinification

The grapes are harvested by hand during the second half of September. The fermentation takes place at a controlled temperature between 16°C and 18°C. Part of the wine ages in stainless steel tanks and another part in big oak barrels. The blend undergoes a final aging in bottle for 3 months.

### Description

Dark red color with purple hints. Complex bouquet with red fruits aroma and spicy notes. In the mouth it is warm and intense.

### Food pairing

Ideal with first dishes, grilled meat and aged cheeses.

### Serving temperature

14°-16°C

### Bottle

Bordeaux Nobile

### Characteristics

Alcohol: 14.5 % vol.

Residual sugar: 14 g/l

