

SUSUMANIELLO



Susumaniello is an ancient, native black grape from Puglia, specifically from the Itria Valley. Its name refers to its very high yields in youth, that local people defined it as "loaded like a donkey" (somarello in Italian). It was ignored by puglian viticultures for a long period, but lately it has been rediscovered and, by using modern techniques, it is now able to produce well-structured and elegant reds.

GRAPE VARIETY: Susumaniello

APPELLATION: Valle d'Itria PGI

PRODUCTION AREA: high altitude VINEYARDS (350 m a.s.l. or 1,148 feet) in the Itria Valley, central Puglia.

TRAINING SYSTEM: cordon trained vines

SOIL: calcareous - clayey

PLANT DENSITY AND YIELD: 4500 plants per hectare and 0.8 kg of grapes per plant

HARVEST: manual harvesting in crates, usually at the beginning of September

VINIFICATION: the grapes are destemmed and fermented at a controlled temperature of 27°C for 8-10 days, with daily pumping over. Follows a malolactic fermentation.

AGEING: 6 months in stainless steel vessels, 12 months in the bottle

ALCOHOL: 13%

CALORIES: 91 kcal / 100 ml

TASTING NOTES: deep ruby colour with violet tinges; pronounced aromas of spices, black pepper and cloves, and red fruits like cherry and raspberries; medium body, elegant smooth tannins, well balanced with a good acidity. Lingering finish of spices and red fruit.

SERVICE: 16-18 °C

FOOD PAIRING: orecchiette with sauce or with turnip tops, soups, mushrooms; cold cuts, soft cheeses; risotto and poultry.

