



PHILONIANUM SUSUMANIELLO -SALENTO IGT



Volume: 13%

Grape: Susumaniello (black somarello)

Soil: high clay content – sea level

Vine training: bush vine and espalier vine, cordon spurred

Yield per hectare: 110 ql.

Grape harvest: by hand at the beginning of October

Wine fermentation: in steel tank

Ageing: a year in steel and 3 months in bottle

Color: ruby red

Flavors: Fruity notes, pomegranate, red fruits and plum with a spicy background

Taste: fruity and mellow

Pairing: structured dishes, grilled or roasted red meats, savory vegetables as chicory and turnip greens

Apulian Specialty: Orecchiette alle cime di rapa (Orecchiette with turnip top)

Serving temperature: 18/20 C