

EPICURO



SUSUMANIELLO

PUGLIA

INDICAZIONE GEOGRAFICA PROTETTA

ROSSO



ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Susumaniello at least 85% and other red varieties allowed.

VINE TRAINING SYSTEM

Spurred cordon.

SOIL

Red land rich in iron on a calcareous bottom, strongly influenced by the winds coming from the sea.

WINEMAKING AND MATURATION

Harvest and timely processing of the grape with a low frequency destemmer designed to preserve the integrity of the grapes, then maceration in steel at controlled temperature and refining in steel again. May have a short aging in wood.

SENSORY ANALYSIS

Deep ruby red with purple shades. On the nose blueberries and ripe red fruits, underbrush and red flower, then tobacco, aromatic herbs and a light zesty sensation. Elegant and powerful, with ripe tannins, fresh and fruity, tasty and very long in persistence.

ALCOHOL

14,50%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

Meat starters, first dishes with Porcini mushrooms, game in general, BBQ and medium aged cheeses.

AWARDS

2020 › Silver Medal Mundus Vini

2017 › 98 points Luca Maroni
› Gold Medal Mundus Vini

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