

SUSUMANIELLO

PUGLIA IGP



VINEYARD & PRODUCTION INFO

Soil composition: loose limestone
Training method: spurred cordon
Elevation: 115 ft a.s.l.
Vines/ha: 4,700 vines/ha
Exposure: North-South
Vines age: 7 years
Harvest time: mid September
First vintage: 2022
Production: 3,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Susumaniello
Fermentation
Container: stainless steel tanks
Lenght: 6 days
Temperature: 72-75 °F
Maceration
Technique: delestage
Lenght: 6 days
Malolactic fermentation: yes
Aging
In bottle: 2 months



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 6 g/l
Acidity: 5.5 g/l
Dry extract: 34.1 g/l



FOOD PAIRINGS

Red meats and full-bodied sauces, along with boards of aged cheeses and cured meats.



TASTING NOTE

Intense ruby red with faint violet hues.
Bouquet composed of red fruits, including strawberries, raspberries, and wild blackberries, with citrus notes. Also perfectly identifiable are cinnamon, rose petals, and, in the finish, pink pepper.
Characterized by good flavor balance, fresh, fruity, and endowed with great drinkability.

PRODUCER PROFILE

Estate owned by: Cantele family
Winemaker: Gianni Cantele
Total land under vine: 150 ha
Winery production: 1,500,000 bottles
Region: Puglia (Italy)



CANTELE

