

# CANTELE

## SUSUMANIELLO PUGLIA IGP

### TASTING NOTE



Intense ruby red with faint violet hues.

Bouquet composed of red fruits, strawberry raspberries and wild blackberries, and citrus notes.

Also perfectly identifiable cinnamon, rose petals and, in the finish, pink pepper.

Characterized by good flavor balance, fresh, fruity and endowed with great drinkability.



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### FOOD PAIRINGS

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



### VINEYARD & PRODUCTION INFO

Vineyard name: Susumaniello

Soil composition: loose limestone

Training method: spurred cordon

Elevation: 35 m asl

Vines/nectare: 4.700

Exposure: north and south

Vine age: 7 years

Harvest time: mid September

First vintage: 2022

Production: 3.000 bottles



### WINEMAKING & AGING

Varietal composition: 100% Susumaniello

Fermentation container: 6 days in stainless steel containers at 22-24°C

Maceration technique: 6 days with delestage

Malolactic fermentation: yes

Length of bottle aging: 2 months



### TECHNICAL DATA

Alcohol: 13,5%

Ph lever: 3,56

Residual sugar: 6 g/l

Acidity: 5,5 g/l

Dry extract: 34,1 g/l



### PRODUCER PROFILE

Estate owned by: Cantele family

Winemaker: Gianni Cantele

Total acreage of wine: 140 ha

Winery production: 95.000 cases

Region: Puglia



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