



L'ASTORE SUSUMANIELLO

Classification: Salento IGP Organic Red

Variety: Susumaniello

Place of production: Cutrofiano (Grecia Salentina)

Type of soil: sand, limestone, clay

Sistema di allevamento: Spurred cordon

Wine yield per hectar: 35 - 40 hl

Vinification: Pre-fermentation maceration of grapes partly by late harvest and partly slightly dried on racks. Fermentation in steel for 2-3 weeks with its yeasts.

Aging: 10 months in cement and part in French barriques and tonneaux for other 6-8 months.

It finishes the aging in bottle for at least 6 months.

Alcohol: 14 - 14,50%

Serving at: 16-18°C

Tasting notes

Intense ruby red with violet reflections. Its concentration is visible through the narrow legs and the slow tears on the glass. On the nose, there are hints of red fruits, especially pomegranate, black cherry, plum, and blackberry. Balsamic notes on a spicy background: vanilla, cloves, and green pepper, but also a bouquet of dried glowers. Full, complex, and elegant in the mouth. Fresh and pleasantly tannic. The wine is well balanced, persistent and with a long finish.

Food pairing

The ideal combination is with first courses topped with succulent beef, pork, or sheep meat sauce. It pairs excellently with a rich lasagne. Very good with roasted or grilled meats, but also with stewed meat, judged hare, braised beef slow cooked in wine. A perfect match is certainly with grilled lamb entrails, but also aged pecorino cheese.

