



Aréo

Classification: Salento IGP Organic Red

Variety: Susumaniello

Place of production: Cutrofiano (Grecìa Salentina)

Soil type: Silty, clayey

Farming method: Guyot, spurred cordon

Average grape yield of wine per hectare: 35-40 hl

Vinification: Inox steel and fermentation with pied de cuve of its own yeasts for 10-14 days

Aging: In Georgian amphora for 8-12 months

Alcohol content: 14%

Service temperature: 18-20°C

Sensory Notes

Strong purple red. Notes of cherry, violet, dried rose, licorice, carnation flowers. Taste sumptuous, fresh, good tannin and long persistence.

Matching

Baked pork shank, duck breast with balsamic vinegar and roast game with berry sauces. Excellent with aged pecorino and caciocavallo cheeses.