



SUSUMANIELLO SALENTO

Brand	Villa Mottura
Wine	Salento Susumaniello
Classification	I.G.T.
Area of production	Salento
Soil	Generally calcareous with a predominance of clay
Cultivation system	Mainly counter-espalier
Yield in quintals per hectare	Approx. 100
Grapes	Susumaniello
Climate	Mild winters and very dry summers
Harvest	Mainly manual when ripe
Wine-making technique	Traditional maceration for 8-10 days with periodic pumping over. Alcoholic fermentation of the must at controlled temperature. Fully completed malolactic fermentation
Refinement and ageing	Steel and bottle
Colour	Intense red with purple reflections
Aroma	Ripe red fruit, floral background of sweet violet and sage
Taste	Full and harmonious, with the right persistence
Alcohol content	13% vol
Recommended with	White meats and carpaccio, fresh or medium aged cheeses, pasta with light sauces
Serving temperature	18° C
Recommended glass	Gran Cru
Storage	Constant temperature 18° C, humidity 75%, controlled light, vertical bottle
Keep for	4-5 years