



IMPRINT

SUSUMANIELLO ROSATO

PUGLIA IGP

Indicazione Geografica Protetta

Grapes: 100% Susumaniello

Location of vineyards: Brindisi.

Age of vines: 20 to 40 years old.

What makes the site unique: Sandy soils that heat up during the day and caress the vines at night, like a soft blanket.

Fermentation techniques: On arrival at the winery, grapes are crushed and immediately pressed. The contact time with the skins is measured in seconds, not hours. The clean juice goes through a slow fermentation at low temperatures of 45°F in order to retain the delicate perfumes of the grapes.

Why this wine is unique: Who else has the courage or talent to make a graceful rose from one of the most difficult grapes in Puglia. Surprise yourselves!

A-MANO | NOCI | ITALIA