



# IMPRINT

## SUSUMANIELLO

PUGLIA IGT

Indicazione Geografica Tipica

**Grape:** 100% Susumaniello

**Location of vineyards:** Brindisi, San Vito dei Normanni.

**Age of vines:** 30 to 40 years old.

**What makes the site unique:** A rare and ancient red Puglian variety, Susumaniello was used mostly as a blending component until a few years ago. We love it pure.

**Fermentation techniques:** Upon arrival at the winery, the grapes were sorted and cold fermented in stainless steel tanks. Pump-overs were very gentle so as not to over extract the aggressive tannins of this unusual variety.

**Why this wine is unique:** Deep, inky purple-black in the glass. Intense aromas of blackberry and chocolate are supported by blueberry perfumes, violets, blossom, crème de cassis and Mediterranean herbs. The wine is full bodied, with powerful yet fine tannins and great texture. A fantastic freshness carries through the seamless finish.

No wood ageing.

**A-MANO | NOCI | ITALIA**