

“Curious Donkey”

SUSUMANIELLO SALENTO IGP

Signed by Angelo Macci

Grapes: 100% Susumaniello

Production notes & history

Susumaniello is an ancient autochthonous Apulian wine, probably with Dalmatian origins. This strange name takes its meaning from the fact that its vines, above all in the first ten years, produce an exceptional quantity of grapes: “burdened like a donkey”.

The grapes are very rich in sugar and anthocyanin substances, and have a good percentage of total acidity.

They are hand-picked in the second week of September and fermented into horizontal rotating tanks. Maceration on the skins lasts for 14 days. The wine is then racked into French oak barriques where it matures for minimum 6 months; after completing malolactic fermentation, it decants in stainless steel vats prior to bottling.

Tasting notes: deep ruby red color with blue highlights and a bouquet of ripe red berries and blackberry jam. On the palate is full bodied with a powerful structure.

Alcohol content: 13.5% vol

Serving temperature: 16/18°C

Food pairing: it pairs well with eggplant parmigiana, savory red meat dishes, game, ripe cheese and pasta with spiced tomato sauce with saucissage perfumed by fennel .

