

# TERRE di Faiano

Susumaniello  
INDICAZIONE GEOGRAFICA PROTETTA  
PUGLIA  
ROSATO  
ORGANIC



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GRAPES:  
100% Susumaniello

#### VINEYARD AREA:

The Susumaniello grapes are selected from southern Puglia. The vines are low-yielding and organically grown and trained using the Guyot method.

The vines are an average of 25 to 30 years old, planted at a density of 5,000 vines per hectare.

#### HARVEST:

The grapes are hand-harvested in mid-September.

#### VINIFICATION:

The grapes are de-stemmed and gently crushed, chilled to 10°C and left to macerate on their skins for 8 hours, giving the must a pink hue. The must is then run off its skins, placed in stainless steel fermentation tanks and then left to rest for 36 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 14-16°C and lasts approximately 10 days.

The wine is left on its lees in stainless steel tanks for three months to maximise the extraction of aromatic compounds.

#### WINEMAKER'S NOTES:

Soft rose petal pink in colour.

Delicately perfumed with notes of mediterranean wildflowers, roses and peonies and red fruits such as strawberry and raspberry.

On the palate, it is fine and elegant with an appealing freshness, savoury notes and spicy undertones. Attractive red fruit flavours follow on to the finish.

Excellent as an aperitif. Very versatile, it is delicious with dishes like smoked sea bass slices, sushi, mussels, Caesar salad, mozzarella salads and the local cheese, Caciocavallo.