Varvaglione

Susumaniello Rosso del Salento IGP 2023



RED STILL WINE | ITALY | PUGLIA | SUITABLE FOR VEGANS

SIZE	75cl
VINTAGE	2023
ABV	14%
GRAPE VARIETIES	Susumaniello (100%)
CLOSURE	Synthetic Cork
SKU CODE	L0766123
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Italy
REGION	Puglia
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Synthetic Cork
PH	3.6
TOTAL ACIDITY	6g/l Tartaric
RESIDUAL SUGAR	8g/l
SKU	L0766123

TASTING NOTE

On the nose ripe red fruit, spices and a balsamic note. On the palate it is full-bodied and dominated by mature tannins. Great intensity and persistence.

VITICULTURE

Espalier.

VINIFICATION

Short maceration prior to fermentation of de-stemmed grapes at temperature of 12-14°C to extract characteristic aromas. Fermentation of 15-20 days follows at controlled temperature of 24-26°C. Then the wine is separated from the skins to start malolactic fermentation. Finally the wine ages for 6 months in large vessels.

FOOD MATCHING

Ideal with traditional Puglia cuisine, like orecchiette and broccoli rabe, and pork chops in sauce.