

BERILLO

SUSUMANIELLO IGP PUGLIA

Type of wine: **red**

Grapes: **Susumaniello**

Harvest: **2024**

Vineyard location: **land of Acquaviva delle Fonti e Gioia del Colle, Bari-Puglia**

Altitude: **mt. 300 o.t.s.**

Soil type: **clayey, calcareous**

Training System: **spurred cordon**

Hectare vines: **4200-4500**

Grape yield kg/ha: **80.000-90.000kg**

Harvesting: **Grape's harvesting of the by hand 2-3rd decade of September**

Vinification: **Thermo-controlled maceration and alcoholic fermentation for about 8 days.**

Ageing: **in barrel wood for 2 months, in steel and then in the bottle.**

Alcohol degree: **14 % vol**

Tasting notes: **ruby red wine with violet reflections, on the nose it has notes of red berries, raspberry; fruity and velvety taste.**

Food pairings: **meat dishes, robust first courses, aged cheeses.**

Serving temperature: **16-18°C**

Storage: **in a cool place, away from light and heat sources.**

Size: **0.75 L**

