

LAPIS

SUSUMANIELLO ROSATO IGP PUGLIA

Wine type: **rose**

Grapes: **Susumaniello**

Harvest: **2025**

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

Altitude: **mt. 250-300 o.t.s.**

Soil type: **clayey, calcareous**

Training system: **Spurred cordon**

Hectare vines: **4000-4200**

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

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

Vinification: **Destemming and soft pressing of the grapes, short maceration on the skins and fermentation at temperature of 15°C.**

Ageing: **in stainless steel tank and in the bottle for 1-2 months.**

Alcohol degree: **12.50 % vol**

Tasting notes: **a coppery pink wine, intense aroma with notes of grapefruit, strawberry, rose; fresh, savory taste with a fruity and persistent finish.**

Food pairing: **fish dishes, white meat, vegetarian cuisine**

Serving temperature: **5-10°C**

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

Size: **0.75 L**

