SELEZIONE
LUIGI GUARINI

Susumaniello Puglia IGP

Still Red Wine

A wine well-suited for pasta dishes with meat sauces, game, gnumareddi from Salento, and aged cheeses.



Susumaniello / IGP Puglia:

ORIGIN: Puglia

VINE VARIETY: Susumaniello

SOIL: Clayey silty with calcareous marl.

GRAPE CULTIVATION: Guyot

HARVEST: Handpicked

VINIFICATION: Crushing and destemming of the grapes, 15 days of maceration with the skins, fermentation at a controlled temperature of 25°C with selected yeasts.

AGING: Stainless steel. The wine undergoes numerous analytical checks during the process to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 14%vol

COLOUR: Deep ruby red

NOSE: Complex, with notes of red fruits and jams, delicate hints of spices, black pepper, and leather.

PALATE: Warm, enveloping, well-structured, and very persistent, with good acidity that makes it ideal for aging.

INTERNATIONAL PAIRINGS: Bulgogi – Korea; Flamberad Pepparstek – Sweden

SERVING TEMPERATURE: 16 – 18°C

CURIOSITY: The name “Susumaniello” comes from the Puglian dialect word for “donkey” (somarello), reflecting the vine’s high productivity, as it carries heavy grape clusters “like a donkey.” After the first ten years, the vine’s yield decreases, and the grapes produce wines that are more structured and aromatic.