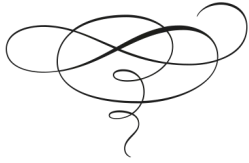


# SELEZIONE LUIGI GUARINI



## 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.