



# LACCI

VALLE D'ITRIA IGP  
ROSÈ SUSUMANIELLO

**Type:** Rosé Wine IGP Valle D'Itria

**Grape variety:** Susumaniello

**Production area:** Valle d'Itria /Itria Valley

**Soil type:** Calcareous-clayey

**Harvest period:** Second ten days of September

**Vinification:** After destemming the flower must be separated. Clarification and fermentation takes place in steel tanks at a temperature of about 16 °-18 ° C thus preserving aroma and acidity

**Ageing:** In Steel Tanks

**Serving temperature:** 8° - 10°C

## SAMPLING POINTS

**Appearance:** Pale crystalline pink colour

**Aroma:** Elegance fruity notes with hints of fragrant berries, ripe pomegranate, wild strawberries, delicate floral puffs like rose, fresh and energetic sensations of citrus notes

**Taste:** Delicate, with a toned body, harmonious and fresh taste, with a persistent citrus and spicy finish. A convivial and carefree wine

**Pairings:** Tasty appetizers and raw seafood, delicate risotto, spaghetti with sea urchins, couscous with vegetables, fish main courses with light red sauces, pizza, fresh cheeses, Apulian burrata, Campanian buffalo mozzarella-cheese, Salento focaccia and "friselle" seasoned with imagination

## HITTING THE HIGH "NOTES"

Susumaniello, a traditional vine whose ideal home has found it in the Brindisi area. Its origins seem to belong to Dalmatia.

Known (in the past time) with other names Somarello, Zuzomaniello, Cozzamaniello, it is known for its generosity in the first years of production, loading the plant with bunches like a "donkey/somarello" Today, thanks to the recovery of some local producers who have exalted the quality and versatility of the vine, it has become together with the other native ones, the emblem and soul of the Apulian winemaking tradition.