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LACCI

SALENTO IGP
RED SUSUMANIELLO

Type: SALENTO IGP

Grape variety: Susumaniello

Production area: Salento

Soil type: Calcareous-clayey

Harvest period: Second ten days of September

Vinification: The grapes are de-stemmed, 30% of unpressed and salted grapes are fermented in steel tanks at a controlled temperature of 20°-22°C

Ageing: In Steel

Serving temperature: 16°-18°C

SAMPLING POINTS

Appearance: Brilliant ruby red

Aroma: Delicate fruity notes with hints of fragrant berries, ripe pomegranate, wild strawberries, delicate floral puffs like rose, fresh and energetic sensations of Mediterranean herbs

Taste: Structure with a beautiful body, long and fresh persistence of fruity notes that close with a spicy and pleasantly soft finish with lively and elegant tannins.

Pairings: Ideal with pasta dishes seasoned with succulent beef, pork or lamb sauces. Pappardelle with wild boar or mushroom sauce and sausage, mixed legume soups, bacon and croutons scented with aromatic herbs. Grilled and roasted meats, cheeses and cured meats typical of the Italian tradition.

HITTING THE HIGH "NOTES"

Susumaniello, a curious name that reflects the typical nature of the vine that like a "Donkey" / "Somarellino" loads its strain with fruits especially in the first 15 years of life. Over time they become less numerous but with a better extraction quality and of great quality. Abandoned and then resumed the cultivar by some brave producers, thanks to the new technologies applied and evolved, in the vineyard and in the cellar the Susumaniello gives great satisfaction in terms of production and sensoriality. The Susumaniello Lacci is expressed in a decisive and clear way for its freshness, kindness and long aromatic persistence. Wine, like the succession of notes, is music and arouses emotions, memories and atmospheres. For our Lacci Susumaniello we have chosen a song "Zitti e Buoni" by Måneskin for the perfect "tasting and musical accompaniment. Raise your glasses and your spirit to your health and friendship!