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Susumaniello







From the large quantity, so as to "load the donkey", to the preciousness of a few bunches that know how to generate a complex wine, with a good tannic structure and a touch of black cherry in color and taste.

LATEST AWARDS



FIS BIBENDA 4 GRAPPOLI



TENUTE EMÉRA - Lizzano (TA) - APULIA

Alcohol	Acid /	Residual sugar

An ancient farmhouse and a modern subterranean cellar, with sustainable architecture. A few km away, an aristocratic hunting lodge surrounded by vineyards that run towards the nearby coast, raised between the two seas, where once the land was completely submerged. Essential soil, composed of sand, clay and silt, forms a good nutrient base and provides excellent drainage, while the sea breeze refreshes the vineyards during the night, after the sultry summer days.

VARIETY

80% Susumaniello 20% Negroamaro YIELD PER HECTARE: 90~Q~/ HA 4~months in steel

TASTING NOTES AND PAIRINGS

Ideal for savory first courses, red meats, cheeses.