



TRE LAMIE



Susumaniello
IGT PUGLIA



VOL. 13%



750 ml

TYPE: Red

VINE VARIETY: Susumaniello

CLASSIFICATION: IGT Puglia

PLANTATION: Spurred cordon

PLANTING DENSITY: 4500 stocks per hectar

PRODUCTION AREA: Territory of vocation is Central Murgia Turi, Gioia del Colle, Putignano, Sammichele di Bari. Characterised by wet winters and dry and very hot summers with a thermal excursion ranging between 10-15°C that allows a complete ripening of grapes and excellent results in wine-making.

SOIL: red land with rocks outcropping, crushed, gives the land limestone and relief to the roots during summer time

GRAPE HARVEST: Third decade of September

WINE MAKING: Manual harvesting with selection of grapes, stalks removing, pressing, pre-fermentative maceration at 10°C for 24-48 hours. Thermal-controlled maceration and alcoholic fermentation by indigenous yeasts for about 10 days at 24-28°C. Racking and pressing of pomace by a soft press.

REFINEMENT: Malolactic fermentation in stainless steel containers and following refining in concrete and steel tanks.

TASTING NOTES: Intense ruby red with violet reflections, fruity hints of crunchy plum, cherries and berries; fine floral notes of red roses, hints of Mediterranean scrub and a slightly spicy finish. Warm and complex, good structure and freshness. Good persistence and slight pleasant tannins. Wine with a strong varietal character, harmonious and easy to drink

PAIRING: It is perfect with meat dishes, in particular with grilled and stewed cooking, aged and semi-aged cheeses

SERVING TEMPERATURE: 18°C (64F)



PACKAGE SIZE
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)
95 BOXES / 570 BOTTLES



PALLET (USA 120x100)
115 BOXES / 690 BOTTLES



EAN
8054529660230