



MASSERIA BORGO DEI
TRULLI

ANANTE
Susumaniello Puglia
INDICAZIONE GEOGRAFICA PROTETTA

GRAPES:

100% Susumaniello

VINEYARD AREA:

The Susumaniello grapes are carefully selected from low-yielding vineyards in the province of Brindisi.

PLANT TRAINING AND DENSITY:

The vines are trained in the Guyot system and planted at a density of 4,500 vines per hectare with an average yield of 2 kg per plant. The vines are an average of 10 years old.

HARVEST:

Carefully hand-harvested at middle-end of September.

VINIFICATION:

After de-stemming, the grapes are not crushed, so they remain whole, reducing damage to the skins and optimising colour extraction. Fermentation takes place in stainless steel tanks at a controlled temperature of 23-25°C for 8-10 days.

Frequent pumping over and rack and return are carried out during fermentation, to achieve a gentle extraction of aromas and tannins. After racking, malolactic fermentation is induced.

AGEING:

After malolactic fermentation, the wine is racked and 50% is placed in stainless steel containers and 50% in French and American oak barriques for 10 months.

WINEMAKER'S NOTES:

Deep red with ruby reflections. Aromas of sour cherries, plums and red berries with spicy notes of black pepper and liquorice. It is velvety, well-balanced with a pleasant acidity with soft tannins.

Perfect with pasta dishes with meat sauces, roast veal, lamb chops and grilled meat.

