



MASSERIA BORGO DEI  
**TRULLI**

**ANANTE**  
Susumaniello Puglia  
INDICAZIONE GEOGRAFICA PROTETTA  
**Rosato**

**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 2.5 kg per plant. The vines are an average of 10 years old.

**HARVEST:**

The grapes are hand-harvested in early September.

**VINIFICATION:**

The grapes are destemmed, gently pressed and cooled to 10°C. They are then left to macerate on the skins for 6-8 hours, giving the must a pale pink hue. The must is then extracted from the skins and placed in tanks to eliminate the coarse lees. After 24 hours, fermentation with selected yeasts is encouraged in stainless steel tanks, at a controlled temperature of 14-16°C and lasts about 10 days. At the start of fermentation, 10% is transferred to used barriques where it remains for about 60 days.

The wine is left on its lees for three months to maximize the extraction of aromas and to enrich the flavour compounds that give complexity and fullness.

**WINEMAKER'S NOTES:**

Pale pink in colour. This wine is fresh and vibrant, with notes of strawberry, raspberry and flowers. In the mouth, it is harmonious and delicate, balanced with great acidity and a rounded finish.

Excellent as an aperitif, but also with roasted sea bass, sushi, mussels, summer salads and soft cheeses.

