



SUSUMANIELLO

PUGLIA

MASCA DEL TACCO



## Go where the Wind takes You

**Susumaniello** is an indigenous variety of **Apulia** in which **Masca del Tacco** had already invested by producing his homonymous red wine, with the intention of completing the range of wines produced from traditional grapes, giving new prestige to this now forgotten grape.

It is currently among the most requested products in the range and this has given the input to a new project, the **Susumaniello Rosato**; the intention is always the same, going ahead with local grapes and wines trying to enhance and communicate them, but this time in a totally new guise, with an attractive and modern packaging, that emphasizes the extremely elegant and luminous color of a wine that impresses with its intensity, minerality and freshness.

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## SUSUMANIELLO

Puglia  
Indicazione Geografica Protetta  
Rosato

**ORIGIN OF THE VINEYARDS**  
Apulia, area of Brindisi (contrada paticchi) and  
Cellino San Marco (contrada Esperti-Timienti).

**GRAPE VARIETY**  
Susumaniello.

**VINE TRAINING SYSTEM**  
Spurred cordon.

**ALCOHOL**  
12,50%.

**SERVING TEMPERATURE**  
8/10° C.

**FOOD MATCHES**  
Seafood appetizers, prawns or scampi tartare,  
fish-based first courses, shellfish soups, rice  
and chicken salads, mediumaged cheeses or  
simply with spaghetti tomato and basil.

VINTAGE FINE WINES



2022







**MASCA DEL TACCO**

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