

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.

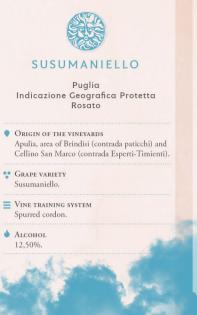
It is currently among the most requested single-variety wines in the range, which gave input to the production of **Susumaniello Rosato**; the intention is always the same, to continue to have local wines, enhance them and communicate them in a totally new captivating and modern packaging emphasizing the extremely elegant and bright color of a wine impressing for its intensity, minerality and freshness.

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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. ↓^{NTAGE FINE} W_W ★ ★ ★ 2023





AUGLIA CADELTACCO MANIELLO MANIELLO ChoelTACCO



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