



MASCA DEL TACCO



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.

SOIL

Red earth rich in organic substances.

WINEMAKING AND MATURATION

Made from bleeding technique, fermentation in steel at controlled temperature after a short contact on the skin, then racking a short maturation in steel on the lees.

SENSORY ANALYSIS

Bright pale pink. Explosives on the nose with sensations of red forest fruit, such as red currants and strawberries, and then gives way to a citrusy air, followed by an elegant floral note that leads to rose hips and then closes on sensations of green tea and roots. On the palate it is immediately very delicate, but then sapidity and freshness make their way with power without ever losing elegance, great drinkability and versatility, and very long in persistence.

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, medium-aged cheeses or simply with spaghetti tomato and basil.

AWARDS

2022 › Gold Medal Asia Wine Trophy
› 97 points Luca Maroni