

MONSERINO

Le Contrade line

Classification:

Susumaniello Puglia Indicazione Geografica Protetta.

Grapes: Susumaniello single variety.

Production area: Pre-Murgian hills northwest of Ruvo di Puglia..

System: Tendone vineyard.

Harvesting: Between mid and late September.

Vinification: The grapes, freshly harvested and selected, are brought to the cellar for subsequent destemming. The maceration phase takes place in stainless steel fermenters at a temperature of about 25 °C for 8/12 days. Subsequently, the free-run wine undergoes malolactic fermentation. This phase is followed by the refinement in stainless steel tanks.

Organoleptic characteristics: With an intense ruby red color, it shines in the glass with slight violet reflections. The nose reveals seductive rich, full scents. The aromas of ripe plum, cherry and berries blend with vanilla and light spicy sensations. With a harmonious taste, fresh and fruity, it amazes for its good persistence.

Food pairing: Rich Italian lasagna, orecchiette pasta with chops ragout, stuffed aubergines, roulades of grilled "gnummareddi"*, Canestrato apulian cheese.

*They are produced with the lamb or kid's interior. The liver, heart and kidney is used to then be tight inside their own gut together with spices like parsley.

Serving temperature: 18 °C

Analytical data:

ABV 13%

Residual sugar 6.20 g/L

Total acidity 5.70 g/L

