

## SGARZI LUIGI PRIMITIVO SUSUMANIELLO

## Story

Primitivo and Susumaniello grapes come from our vineyards in Salento. Fermentation takes place at a controlled temperature of 25-28°C over a period of 10 days. During the maceration frequent pumping over is carried out to extract the noble compounds from the skins. After the malolactic fermentation, the blended wine ages in oak before being bottled.

**COLOR** Ruby red

**AROMA** Blackberry, jammy notes, licorice, and cocoa.

**TASTE** A rich and full-bodied wine with plenty of dark berries and licorice. Soft tannins and a long finish.

**TIPS FOR USE** A perfect companion for grilled beef, also excellent alongside lamb dishes.

<b>WINE TYPE</b>	Red wines	<b>PACKAGE SIZE</b>	6 bottle(s)
<b>GRAPES</b>	Primitivo 60% Susumaniello 40%	<b>BOTTLE CLOSING</b>	Natural cork
<b>MANUFACTURER</b>		<b>BOTTLE SIZE</b>	0,75 l
<b>ALCOHOL CONTENT</b>	14,5%	<b>PRODUCT NUMBER</b>	273001
<b>SUGAR CONTENT</b>	13,0 g/l		

## Norex Responsibility Indicator:



Responsibility review has been conducted by Norex. Read more [norex.fi/vastuullisuusmittari](https://norex.fi/vastuullisuusmittari)

