

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

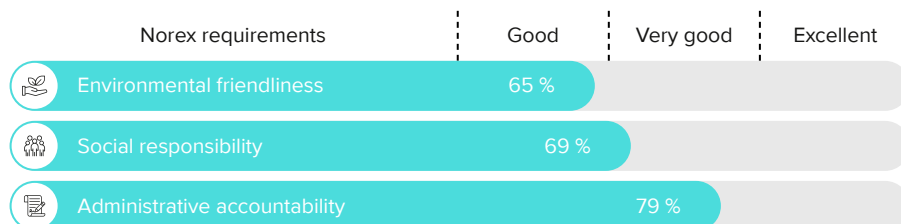
AROMA Blackberry, jammy notes, licorice, and cocoa.

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.

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

Norex Responsibility Indicator:



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari

