Italy, IGT Salento | 2025

SGARZI LUIGI PRIMITIVO SUSUMANIELLO

Sgarzi Luigi

CANTINE DAL 1933

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
		BOTTLE SIZE	0,75 l
MANUFACTURER		**PRODUCT NUMBER**	273001
ALCOHOL CONTENT	14,5%		
SUGAR CONTENT	13,0 g/l		

Norex Responsibility Indicator:

Norex requirements	Good	Very good	Excellent
Environmental friendliness	65 %		
Social responsibility	69 %		
Administrative accountability	79 %		

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