# Tenuta Serranova Susumaniello, Salento IGP 2022

**IVL0532022**

2021 Vintage

*Agricole Vallone*

*— Puglia, Italy*

Decanter World Wine Awards Bronze 2023

Susumaniello is a traditional Puglian variety, native to the Brindisi region and recently rediscovered. Vallone are one of the pioneers of this juicy, characterful grape and have 10 hectares planted on their Tenuta Serranova estate. This is a great example, the 2017 was included in The Wine Merchant Top 100, 2020.

## Production

From a 10 hectare vineyard of 20 year old vines grown on sandy/clay soils on the Tenuta Serranova estate, close to the coast north of Brindisi. Fermentation and maceration takes place in stainless steel at controlled temperatures for 15 days, followed by malolactic fermentation. 50% of the wine is aged in large old oak casks, and 50% in concrete.

## Tasting note

A nose of wild herbs and spicy dark fruits. Robust and richly flavoured with baked plum, black cherry and bramble fruit on the palate, and notes of brown spice and toffee on the finish.

## Food Match

Great for a barbecue!

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Salento IGP

Winemaker:
Marco Mascellani

Grape Varieties:
Susumaniello 100%

Suitable for:
Vegetarian

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8018978000009