Castel Serranova Susumaniello Rosé, Salento IGP 2024

IVL0552024

Agricole Vallone

— Puglia, Italy

Susamaniello produces a wine with a beautiful pink colour and intense fresh berry character, mouth-watering!

Production

The Susumaniello grapes are harvested from a plot on the 43 hectare Serranova estate. After fermentation the wine is aged on fine lees in stainless steel for 3 months, with a further few months in bottle before release.

Tasting note

Bright aromas of bramble and redcurrant fruits. Fresh raspberry and blackberry characters on the palate, ripe and supple with a juicy, tangy finish.

Food Match

Enjoy with creamy pasta dishes or oven baked fish, such as sea bream or turbot, with potatoes, tomatoes, garlic and olives.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Salento IGP

Winemaker:
Marco Mascellani

Grape Varieties:
Susumaniello 100%

Suitable for:
Vegan

Bottle Barcode:
8018978821116