# Castel Serranova Susumaniello, Salento IGP 2022

**IVL0542022**

*Agricole Vallone*

*— Puglia, Italy*

This is a delicious elegant and rich Susumaniello form the Serranova estate with fresh acidity to balance the ripe fruit

2019 Vintage




Decanter World Wine Awards Bronze 2023

## Production

The Susumaniello grapes are sourced from a 3 hectare plot on the Serranova estate. After harvesting and fermentation 60% of the wine refines for 12 months in 1st, 2nd and 3rd use Allier oak tonneaux, while the remaining portion remains in steel. After 12 months the wine is blended - it rests in concrete for a year before bottling, then a further 6 months before release.

## Tasting note

Aromas of ripe cherry and blackberry with hints of spice. The palate has layers of vibrant bramble fruits and supple tannins with fresh acidity - silky and elegant on the finish.

## Food Match

Enjoy with rich tomato or meat pasta dishes, such as the local orecchiette with meatballs.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Salento IGP

Winemaker:
Marco Mascellani

Grape Varieties:
Susumaniello 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8018978821031