Vineyards: Salento - Apulia

Wine name/Appellation: ELFO ROSSO SUSUMANIELLO SALENTO IGP

Training system: Espallier

Climate: Mediterranean. It is mild thanks to the influence of the sea, which offers long, sunny (average sunshine hours per year: 2,600), dry (500-600 mm/yr) summers to the Salento peninsula. Cold season is short and mild. The Adriatic coast from the town of Otranto to that of Santa Maria di Leuca is rainier than the Ionian coast towards Gallipoli, where North African winds blow more frequently. The areas north of Otranto have a slightly lower temperature due to the influence of the Balkan peninsula.

Region: mostly flat areas dotted with a few low hills. From a geological point of view, the region has a calcareous structure. Except for a few areas, its ground is mostly rocky, made up of stony layers and chalky banks.

Grape varieties: Susumaniello 100 %.

Harvest: mechanized after maturation of the bunch. In order to obtain a good acidity, some harvests can begin earlier so as to maintain high levels of fixed acids and refined aromas.

Winemaking: soft pressing, so as to preserve the floral, fruity taste of these grapes. Two weeks of controlled-temperature fermentation. Before bottling aged in steel tanks for three months.

Colour: ruby red with purple reflections.

Tasting notes: Its aromas range from fruity notes like cherries to notes of freshly-mown grass. Fresh on the palate thanks to delicate tannins. A fruity finish with added notes of flowers.

Alcohol: about 13-14%

Food pairing: ideal with aperitifs or appetizers, also excellent to accompany meat dishes of all kinds (rabbit, veal, lamb, etc.).

Serving temperature: 10-15 °C

Recommended glass: a medium tulip glass with an outward-flared rim, as it directs the wine to both sides of the mouth, where the crisp and savoury taste of young wines is better perceived.

Storage period: 5 years, if it is stored in suitable cellars.

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