



## Bravo Wine Imports

PUGLIA – *Azienda Losito Guarini*

### Salento Rosso Susumaniello IGT



**VINIFICATION:** Grape pressing and destemming, maceration on the skins for 15 days and fermentation at 25°C controlled temperature with cultured yeasts.

**REFINING:** Stainless steel. During ageing the wine undergoes several analytical controls to assure its integrity.

**ALCOHOL CONTENT:** 14%vol

**COLOUR:** Bright ruby red.

**NOSE:** Complex, with notes of red fruits and jam, delicate spicy hints, black pepper and leather.

**PALATE:** Warm, enveloping, structured, very persistent, with a good acidity that makes it apt to good aging.

**PAIRINGS:** This wine is excellent with first courses with meat sauces, roasted meat, feathered and furred game, aged cheeses, typical dishes from Apulia.

**SERVING TEMPERATURE:** 16 – 18°C

## Bravo Wine Imports

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