

Cantalupi



CANTALUPI

SUSUMANIELLO

IGP SALENTO SUSUMANIELLO

GRAPE VARIETALS: Susumaniello and other recommended grapes.

SOIL TYPE: alluvial, average mixture with areas of limestone.

GROWING SYSTEM: cordon spur and Guyot.

DENSITY: 5.000/5.500 plants per ha.

PRODUCTION PROCESS

Stems removal and soft pressing. Maceration for 8 days at 22-25°C; fermentation in stainless steel tanks at controlled temperature. Maturation in cement tanks.

COLOUR: ruby red.

BOUQUET: red berry fruit with vegetal notes.

TASTE: balanced with smooth tannins.

SERVICE TEMPERATURE: 16-18°