



INFINITUM SELECTION

Susumaniello Puglia IGT Rosso

Susumaniello presents an intense profile of blackberry, dark blueberry, and robust spice. This pure red, aged solely in stainless steel, exhibits a strong structure and a lasting finish, epitomizing the essence of authentic Apulia.

TASTING NOTES

The hue is ruby red. The bouquet is robust, featuring notes of red fruit. On the palate, the taste is smooth with a touch of ripe fruit.

GRAPE VARIETIES

Susumaniello

VINEYARDS

Castel del Monte

ALTITUDE

350-400 m.a.s.l.

SOIL & VINE TRAINING

Calcareous / Espalier

HARVEST PERIOD

First or second week of September

WINEMAKING & AGING

Steel

ALCOHOL CONTENT

13.5% vol

BOTTLE EAN

8015393011702

BOX EAN

8015393011801

BOTTLES/BOX

06 x 750ml

PALLETIZATION

EURO EPAL 120 x 80cm | 5 layers of 16 boxes of 6 bott. = 480 bott./pallet