



MASCA DEL TACCO



[www.mascadeltacco.com](http://www.mascadeltacco.com)

# SUSUMANIELLO

PUGLIA  
INDICAZIONE GEOGRAFICA PROTETTA  
ROSSO

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## ORIGIN OF THE VINEYARDS

Apulia.

## GRAPE VARIETY

Susumaniello.

## YIELD PER HECTARE

120/130 quintals.

## VINE TRAINING SYSTEM

Spurred cordon.

## SOIL

Red earth rich in organic substances.

## WINEMAKING AND MATURATION

Hand harvest, grape processing with low frequency stemmer, maceration and fermentation, then maturation in steel and in different kind of wood.

## SENSORY ANALYSIS

Deep ruby red with purple shades. On the nose blueberries and ripe red fruits, underbrush and red flower, then tobacco, aromatic herbs and a light zesty sensation. Elegant and powerful, with ripe tannins, fresh and fruity, tasty and very long in persistence.

## ALCOHOL

14,50%.

## SERVING TEMPERATURE

16 / 18 ° C.

## FOOD MATCHES

Meat starters, first dishes with funghi porcini, game in general, BBQ and medium aged cheeses.

## AWARDS

- 2016 › Gold Medal Mundus Vini
  - › 98 points Luca Maroni and 1st Best Italian Red Wine
- 2017 › Gold Medal Mundus Vini
  - › Gold Medal Asia Wine Trophy
  - › 98 points Luca Maroni
- 2018 › Gold Medal Berliner Wine Trophy
  - › 98 points Luca Maroni
- 2019 › Gold Medal Mundus Vini
  - › Gold Medal Asia Wine Trophy
  - › 98 points Luca Maroni
- 2020 › 98 points Luca Maroni