MASSERIA LI VELI · ITALY

ASKOS Susumaniello Salento, 2024

Salento IGT, Brindisi, Salento - Puglia

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Susumaniello	13%	2024 · 750 ml

STILL

Tasting notes

Appearance: Deep ruby red. Nose: Raspberry, sour cherry and blackcurrant, followed by liquorice, cocoa and a hint of eucalyptus. Palate: Dry and full-bodied, with generous berry fruit and a rounded texture. Soft, integrated tannins are balanced by fresh acidity. Finish: Long and fresh, with lingering fruit and spice.

About the wine

Grapes from vines over 20 years old, partly bush-trained, on clay-sand soils with limestone are hand-picked at the end of September. They ferment in French oak vats at 22–28°C, then mature for about nine months in barriques and larger French oak barrels. Susumaniello had almost vanished from Puglia before projects like Askos revived it.

Winemaking

MATURATION	Matured in French oak

Cellar and service

SERVE AT	14–16 °C
AGEING POTENTIAL	Up to 10 years
FOOD PAIRING	· Grilled beef, lamb, beef stew. · Avoid: Raw seafood, very spicy or sweet dishes.

Say it: Masseria Li Veli: mahs-seh-REE-ah lee VEH-lee; Salento: sah-LEN-to; Susumaniello: soo-soo-mah-NYEL-lo

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