



CRUS LINE

CONCIPIO

From the Latin **Concipiō**: "to embrace, to conceive a child, to understand". A lively red wine with purplish reflections, intense and impenetrable: our best tribute to our mother "CONCETTA" and all women, expression of power and love.

DENOMINATION

Rosso Susumaniello Salento IGP 2021.

AREA OF PRODUCTION

Salento (province of Brindisi).

AGE OF VINES

20 - 35 years.

SOIL COMPOSITION

Medium limestone with a huge amount of stones.

AGRICULTURAL METHOD

Spalliera with spur cord pruning.

TYPE OF GRAPE

100% Susumaniello.

NO. OF VINES PER HECTARE

4200

GRAPE YELD PER HECTARE

75 q.li.

AMOUNT OF WINE PRODUCED FOR 100kg (q.l) OF GRAPES

65 litres.

CRUS LINE / PUTEUS

HARVESTING PERIOD

First ten days in October

WINE-MAKING TECHNIQUE

Cryomaceration for 18 hours long at 5 °C after destemming-crushing, alcoholic fermentation at a controlled temperature maceration.

WINE REFINING

Malolactic fermentation in steel and 6 months in French oak barriques.

APPEARANCE AND TASTE

Vivid red wine with purplish reflections, intense and impenetrable, with a full, soft, long and balanced taste with a good alcohol content, tannic and with a good dose of acidity. To the nose it is fruity with hints of cherry, currants and blueberries, sweetly spiced with a note of dark chocolate.

WINE - PAIRING

Pasta with tomato sauce and rich first courses; main courses of roasted meats (typical gnummaredhri and bombette rolls); stewed or grilled meat with chicory, broad beans and turnip tops; cold cuts and aged cheeses.

STORAGE TEMPERATURE: 16 - 18 °C

SERVING TEMPERATURE: 18 - 20 °C

ALCOHOL % VOL.: 14,5%

AC. TOTAL (GR/LT): 5,5

AC. VOLATILE (GR/LT): 0,43

SO2 (MG/LT): 145

pH: 3,63

SUGAR CONTENT (GR/LT): 10,82

AVAILABLE FORMAT: 0.75 LT.