



BOCCANTINO®

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## Boccantino

# Primitivo Susumaniello Salento IGT

### Vinification

The grapes are harvested by hand during the second half of September. The fermentation takes place at a controlled temperature between 16°C and 18°C. Part of the wine ages in stainless steel tanks and another part in big oak barrels. The blend undergoes a final aging in bottle for 3 months.

### Description

Dark red color with purple hints. Complex bouquet with red fruits aroma and spicy notes. In the mouth, it is warm and intense.

### Food Pairings

Ideal with first dishes, grilled meat and aged cheeses.



**Primitivo,  
Susumaniello**



**Salento, Puglia**



**16-18 °C**



**Alcol: 14.5%  
Zuccheri: 14 g/l**

