



FARAGLIONE

PRIMITIVO SUSUMANIELLO SALENTO IGP



TECHNICAL DATA SHEET.

Region: PUGLIA-ITALY.

Appellation: SALENTO I.G.P. PRIMITIVO SUSUMANIELLO ROSSO.

Grape varieties: PRIMITIVO & SUSUMANIELLO.

Production area: CELLINO SAN MARCO (BR), Cantamessa district.

Vineyard altitude: 50 metres above sea level.

Soil type: medium texture with a prevalence of clay.

Training system: vertical trellis (with 4,500 vines/hectare); spur pruning with low bud load.

Yield per hectare: 80 quintals/hectare.

Protection system: integrated with voluntary certification.

Harvest period: third ten days of September.

Harvest: manual in crates.

Vinification: long fermentation/maceration in red with must-skins contact at controlled temperature (28°C).

Ageing period: 6 months in steel.

Refinement: 12 months in barriques (French oak), 4 months in bottle.

Alcohol content: 14.00% vol.

Ageing potential: 8-10 years.

Sensory analysis: Intense ruby red wine with slight violet hues. The nose reveals notes of wild berries accompanied by hints of cherry. On the palate, it is pleasantly smooth with pleasant, soft tannins, powerful and well-balanced.



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