

Susumaniello Salento IGT Podere Don Cataldo



The Producer:

Podere Don Cataldo's history is inextricably linked with Rocca family's history, just as vines hang on to their shoulders, sinking its deep roots in Apulia, in the heart of Salento area, just few kilometers from the Ionian coast. In 1998 Ernesto Rocca, 3rd generation of the family, driven by the love for this land and for the art of viticulture, bought a land property in Leverano village, Lecce province. This 100 hectares estate consists of two specular lands: Vignali Grandi and Podere Don Cataldo. From this one it comes the name of the whole premium wine collection. The passion for winemaking art passed down through the fifth generation: today Ernesto's sons and nephews with commitment and dedication drive the company towards new achievements.

The Wine:

Grape(s): 100% Susumaniello (typically blended with Negroamaro, this is a rare single varietal for a grape historically known for its high productivity only but now considered to be very promising in its own right)

Area: Salento, Puglia, Clay-loam soil over medium limestone

Harvest: September

Ageing: French Oak barrels and Stainless steel"

Tasting Notes:

- A little known variety from the heel of Italy that is on the up. Lively and intense bouquet of juicy plums and cherry with a heady oak note.
- Warm yet mellow wine from indigenous variety Susumaniello. Plummy, notes of cherry with a heady oak scent.

Code: 2436
ABV: 15%
Pack: 6*75cl
Vegan: No
Vegetarian: Yes
Closure: Cork - DIAM

