

# ROHESIA

I.G.T. SALENTO • SUSUMANIELLO

## PRODUCTION AREA

Guagnano (Le), Campi Salentina (Le).

## TRAINING

Spur-pruned cordon-trained (4,500 plants per hectare).

## HARVEST

Susumaniello: mid-September.

## VINIFICATION

After being destemmed and crushed, the must macerates with skin contact for 6-8 days. Fermentation is carried out at 22-24° C.

## AGING

The wine is aged in stainless-steel vats until bottling.

## AGING POTENTIAL

This wine is ready to drink, with delicate aromatic evolution over the next 5-6 years.

## SERVING TEMPERATURE

18°C. (64°F).

