Susumaniello

Some grape varieties seem to vanish then suddenly return. Not with fanfare, but with the quiet strength of something authentic. Susumaniello is like that: forgotten for decades, now rediscovered and revived. A grape deeply rooted in Salento, yet still shaping its own identity. And that uncertainty, for us, is an opportunity.

Producing Susumaniello today means contributing to a new chapter of its story. Ours comes from carefully tended vineyards, where yields once notoriously high are now controlled to give the fruit greater concentration and character.

In the glass, it shows a striking color: dense, brilliant, almost violet. On the nose, it bursts with energy: wild berries, black cherry, black pepper, and a touch of herbal freshness that balances its richness. On the palate, it's youthful but not raw juicy, with present yet already well-integrated tannins. It has the vibrancy to pair with modern cuisine, but also with timeless conversation.

We don't see it as an experiment, but as a commitment to a southern Italy that dares to look inward. A wine that doesn't try to imitate and precisely for that reason, stands out. Every vintage is a discovery, every harvest a step closer to fully understanding this variety.

Susumaniello is our way of contributing to the South's future using the words of the past. And with the respect owed to those who return after long silence.

Technical Sheet

CLASSIFICATION
Puglia IGP

GRAPES
Susumaniello

TRAINING SYSTEM
Espalier with spur-pruned cordon

HARVEST TIME
Starting from mid-September

VINIFICATION
After destemming and crushing, the must macerates with the skins for no less than 6 days. Fermentation temperature is maintained between 22–24°C.

AGING
In stainless steel tanks until bottling

AGEING POTENTIAL
Ready to drink, with subtle aromatic development over the next 2–3 years, followed by a softening of the tannic structure

SERVE AT
16°C

Tasting Notes

COLOR
Bright ruby red dense yet luminous with violet highlights in its younger stages.

NOSE
Vibrant and varietally expressive. Aromas of black cherry, blackberry, and ripe plum intertwine with hints of Mediterranean herbs, black pepper, violet, and a subtle note of graphite. The nose is direct yet layered, carried by a freshness that brings out every nuance.

PALATE
Full and rounded, with firm but never aggressive tannins. Lively acidity adds drive and makes the sip dynamic. The structure is substantial but well-balanced, with a savory, fruity finish that confirms the honest, modern character of Susumaniello. A wine that captures the vitality of a rediscovered grape made with care and clarity of vision.

Food Pairings

With its generous and modern personality, Susumaniello pairs boldly with intensely flavored dishes, yet adapts easily to lighter takes on contemporary cuisine.

Excellent with sliced grilled beef, roasts, gourmet burgers, or pasta with white sausage ragù. Also interesting alongside legume soups and medium-aged cheeses.

In Salento cuisine,
it pairs well with sagne ncannulate with meat sauce, coniglio alla pignata (braised rabbit), or meatballs in tomato sauce. Also perfect with pitta di patate—a rich, savory potato pie—or rustic focaccia filled with onion and tomato.