



CAMPI DEANTERA

WINES FROM SALENTO, SOUTHERN ITALY



Assumaniello
IGT Salento

STADERA

CAMPI DEANTERA



STADERA SUSUMANIELLO SALENTO IGT

<i>Wine type</i>	Red
<i>Grape</i>	Susumaniello
<i>Origin Desitination</i>	Salento indicazione geografica tipica
<i>Vine growing system</i>	Guyot
<i>Density of plantation</i>	4500 vines per hectare
<i>Production area</i>	Sava, Salento, Southern Italy. The area is about 100 meters above sea level, with high average temperatures and medium low rainfall.
<i>Soil</i>	Coastal soil, medium textured sandy loam, with good presence of rocks. It's quite shallow, dark, permeable and draining
<i>Harvest</i>	Second half of September
<i>Vinification</i>	Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected 10 yeasts
<i>Ageing</i>	In French and American oak barrels for 6 months
<i>Tasting notes</i>	Intriguing floral and fruity bouquet, also spicy with delicate balsamic notes; intense ruby red colour. A good tannic weave allows for barrel ageing. It is well structured with a certain elegance; it shows and interesting acidity and a long finish
<i>Best served with</i>	Its structure and acidity make it ideal top pair with rich first and second courses, grilled meat, mature cheese
<i>Serving temperature</i>	16-18° C

From the limestone
and clay of the
subsoil, amongst the
winds from overseas,
the Susumaniello
grape ripens under
the Adriatic sun, and
naturally inclines
towards harmony.





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