



CANTINE PALESI

## SUSUMANIELLO SALENTO IGP SPECCHIA

2022

Specchia is a rosé made from Susumaniello grapes, born from meticulous research and recovery of this endangered vine, symbol of the ampelographic heritage of Apulia. Stone, a characteristic element of the landscape of the Itria Valley, represents alongside the vine the historical passage of man in the territory, his memory. Legend, ritual, and mystery are some of the characteristics that envelop the "specchie," structures similar to trulli, testimony of the rural Neolithic past of the Martina Franca countryside that lend their name to this wine, guardian of the secrets of human history.



ROSATO  
SUSUMANIELLOROSATO SALENTO IGP  
SUSUMANIELLO 100%  
VOL. 12%



PUGLIA - MARTINA FRANCA - VALLE D'ITRIA  
90 Q.LI/HA  
430 s.l.m.  
LIMESTONE AND CLAY SOIL



**CULTIVATION ON GUYOT TRELLIS,  
HAND-PICKED IN CRATES  
HARVEST SECOND DECADE OF OCTOBER**



TRADITIONAL WITH BLEEDING OFF AFTER 6/8 HOURS  
OF PRE-FERMENTATION COLD MACERATION.  
SUBSEQUENT STATIC CLARIFICATION AND ALCOHOLIC  
FERMENTATION AT 13°C.



**COLOR CORAL PINK INTENSE  
AROMA RED FRUIT, ESPECIALLY RASPBERRY AND CHERRY  
TASTE ACIDIC, FRESH, AND HARMONIOUS**



10-12°



APERITIFS, FISH-BASED  
DISHES