



CANTINE PALESI

SPECCHIA

SUSUMANIELLO SALENTO IGP

2022



DESCRIPTION

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
SUSUMANIELLO ROSATO 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

