

Susumaniello Puglia IGT

Avoglia

Tenuta Giustini

TAN & NS

WINE IMPORTERS



Story of the wine:

Tenuta Giustini was founded in 2006 by the Papadopoli Family. In the early days, everything was an exciting challenge: to transform the experience and love for the vineyards handed down through the generations into wine. They endeavour to make wines their own way, by creating honest, simple and elegant wines that express the very essence of their sub-region in Puglia. Giuseppe Papadopoli and son, Salvatore are the owners and proprietors and also share the Winemaking of the products at Tenuta Giustini. "Avoglia" is the name given to this range as the design of the wine is to create a drinkability that urges a want for another sip!

"The want."

Varietals:

100% Susumaniello

Area:

San Giorgio Ionico, Salento, Puglia, Italy

Av. age of the vines:

10-15 years old

Ageing:

In the vineyard, Tenuta Giustini use bilateral Guyot training system on the mixtures of clay soils found in the area near the sea. Circa 100 tonnes of grapes per hectare in the vineyards. Harvest is second half of September and all picked and parcelled to winery by hand. Once the grapes are de-stemmed, the grapes go through a light and cool soft pressing with 6-8 days of maceration. Fermentation of the grapes begin in thermo controlled stainless steel tanks at a controlled temperature circa 22°C-24°C.

Descriptions for Wine List:

Beautifully ruby red with purple inflections. Fragrant notes of red cherries, ripe and dark raspberries at first hit the nose, then there is a sweeter currant and subtle spice hit on the finish. On the palate, the wine sits medium weighted with an impression of spiciness coming from the varietal and fermentation rather than oak. Medium acidity and complexity with huge drinkability factor. Suitable for Vegan diet.

