



# Lu Spada Sussumaniello “Philonianum”



**Varietal:** 100% Sussumaniello

**Elevation:** Sea level mt

**Practice:**

**Dry Extract:** gr/l

**Appellation:** IGT Salento

**Soil:** High clay content

**Alcohol %:** 13

**Acidity:** gr/l

**Age of Vine:** 20 yrs

**ph:**

**Tasting Notes:** Deeply ruby-colored, with lots of red-fruit and plum flavors. It has good acidity that well balances the fruit. Medium to full-bodied, with enough tannins and acidity, dry, elegant with austere taste. It is suitable for ageing and refining in the bottle.

**Aging:** 12 months in Stainless 3 months in bottle

**Food Pairing:** Grilled red meats, savory vegetables as chicory and turnip greens

**Accolades**

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