

TRULLO DI PEZZA

ARLATI



Hints of ripe red berries and wild blackberries, along with wild flowers and fennel. The palate is round, strong, and persistent with flavors of crunchy black fruit, black pepper, and cocoa powder.

Style: Still red

Area of Production: Puglia, Italy

Appellation: Salento IGP

Varietals: Susumaniello

Soil: Sandy clay and limestone

Elevation: 5 meters

Farming Practices: Organic

Fermentation: Destemmed and macerated in stainless steel

Aging: 12 months in stainless steel followed by 1 month in bottle

Production: 3,500 bottles per year