

Velarino

The Velarino, or curtain, has been in use since ancient Rome. Every theater has one and its function is well-known: to separate the stage from the hall, and therefore from the audience. It is not only a cloth but often, being an integral part of the structure that houses it, it is decorated with precious trimmings and embroidery: a true work of art, as the magnificent Velarino of the Teatro La Fenice in Venice.

But the play starts only when the curtain opens. The expectation that rises in those few minutes of admiration of the velvet and of the ornaments of the curtain is essential to appreciate the representation that will begin shortly thereafter; the same holds true when a bottle of red wine is being opened: it is held in the hand, carefully observed in its beauty and elegance and finally uncorked. The curtain is now open and the harmony and velvety red wines of the Velarino line can now be tasted.

SUSUMANIELLO SALENTO IGT

Grapes:	Susumaniello
Appellation:	SALENTO IGT
Production area:	Apulia, province of Brindisi
Climate:	The climate is warm and temperate, with significant rainfall all year round. During the summer the African winds cause rapid and marked rise of the thermometer and high temperature variation
Harvest:	Second decade of September
Storage time:	8/10 years
Bottle size:	750 ml
Serving temp.:	18/20 °C
Alcohol content:	14,5% Vol



-  Deep, dark red
-  Perfumes of ripe, red fruits and purple flowers reach us and leave spicy notes of liquorice
-  An elegant and determined taste of tannin
-  Ideal with wild game and mature cheese

VINIFICATION: The grapes are harvested after a light over-ripening. They are destemmed and crushed, then put into steel tanks for about 10 days at the controlled temperature of 24-26°C for the fermentation process. Their skin is then kept with the wine for two more weeks. After the pressing process the wine is left ageing 6-8 months: 70% of the wine ages in French and American oaks and 30% of it in steel tanks

