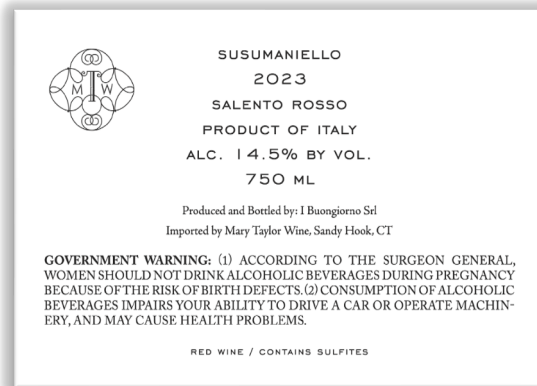


mary taylor wine

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I Buongiorno – Susumaniello - Salento IGT



The tale of Teodosio's relationship with the fascinating world of winemaking has deep roots. Teodosio inherited his passion for high-quality, refined local wines from his father. During Teodosio's childhood, the two would often restock wines together to enhance their well-known Osteria wine cellar.

Teodosio's desire to become a sommelier grew from this experience and this passion quickly turned into a successful career. It didn't take long for Teodosio to become a respected wine taster and expert, known for his perfectionism. His natural talent and appreciation for the "good" and "beautiful" led him to collaborate as a selector and taster for some of Italy's top gourmet guides, as well as with renowned associations and academic institutions.

Over the years, Teodosio has visited hundreds of wineries worldwide, especially in Italy, France, California, and Slovenia. He remains passionate about learning and exchanging ideas with oenologists, wine experts, agronomists, and farmers.

Now, drawing on his experience as a restaurateur and sommelier, Teodosio produces the "I Buongiorno" wine collection. Each wine reflects careful work, from selecting the best vineyards (considering age and terroir) to thinning, pruning, fermentation, aging, and sale.

This 100% Susumaniello from Brindisi captures the warmth and soul of Salento embodies the warmth of Salento, with expressive aromas of ripe berries, plum jam and a complex palate of spice, pepper and licorice. After maceration, the wine ferments in steel, followed by malolactic fermentation in neutral oak, contributing to a smooth, well-rounded finish. Aged in large barrels, this Susumaniello highlights the rich character of the variety and the craftsmanship of its makers.

Size: 750ml

Appellation: Salento IGT

Soil Type: Clay and Sand

Varieties: 100% Susumaniello

Farming: Organic

Alcohol: 14.5%

Fermentation: 5 days in stainless

Aging Details: Malolactic in neutral oak

