

MASSERIA LI VELI SUSUMANIELLO ASKOS 2024

Production year or type unknown **\$44.99**

Product Code:	2813	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Puglia	Volume:	750ml
Sub Region:	Salento IGT	Alcohol:	13.0%
Style:	Red	Grape:	100% Susumaniello
Variety:	Susumaniello		



New Zealand
Wide Delivery



Free Shipping for
Christchurch orders
\$150.00 and over



Click & Collect
available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

The unusual name of this grape is said to be the local dialect word for Somarello, or 'donkey'. So "load the donkey" is a possible interpretation, given that it is an abundant cropper. All that aside, the wine is utterly delicious. The warm, almost stewed red fruity aromas suggest its southern origins (Puglia is a very hot place indeed). However, on the pallet it is surprisingly fresh and spicy with notes of black pepper, tobacco and very classy French oak

Winery notes (2024 Vintage)

"Askos is the name of our project of rediscovery and selection of ancient Apulian grape varieties that are almost disappearing. Wines are produced by using exclusively these indigenous varietals, cultivated in their most suitable terroirs according the traditional method. We have chosen a Greek "Askos" (=Decanter) as a symbol of the wine making, a practice that in Puglia was started by the ancient Greeks.

Ruby red with purplish shimmer, on the nose it presents a distinct red berries aroma, from raspberry, sour cherry, to blackcurrant, followed by liquorices, rhubarb and rawhide leather. On the mouth it tastes soft with a good fatness, very elegant and well balanced by a tannins party. The long finish on the palate shows a touch of acidity and a great freshness."

Reviews for the 2023 vintage below...

92+/100 Eric Guido, Vinous.com (2023 Vintage)

"The dusty and floral 2023 Susumaniello Askos offers a refined bouquet of crushed blackberries, incense and exotic spice.

VINO FINO

Explore a World of Wine

Silky and round, its core of tactile minerals adds form toward the close. The 2023 finishes structured and long, leaving a coating of fine tannins and a lingering resonance of polished wild berry fruit. This could use some time in the cellar to come fully into focus, but it shows the complexity that Susumaniello can deliver."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

© 2026 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021