



Rubino - Salento Rosso, "Torre Testa"



Appellation: Salento IGT
Type: Red, dry
Grape Variety: Susumaniello 100%
Region: Puglia

Vineyard Notes:
Vineyards location: Brindisi
Soil characteristics: sandy
Altitude: sea level
Year of implant: In the 30s and 2000
Training system: Head training and cordon trained, spur pruned
Vines per hectare: 5.000-6.000
Yields per hectare: 5 tons
Harvest: first days of October

Winemaking Notes:
Fermentation: in steel tanks
Maceration: 16 days at controlled temperature
Malolactic fermentation: totally carried out
Ageing: about 1 year in barrique
Bottle ageing: minimum 12 months

Tasting Notes:
Color: dark garnet red with violet reflections;
Bouquet: clear, elegant, ethereal and complex notes of black cherries and plums in brandy, blackcurrant and blackberry jam, hints of chocolate, juniper, nutmeg, liquorice, cinnamon and ink;
Taste: classy and harmonious, intense with a long finish, the result of strong and fragrant fruit, powerful acidity and incomparable fine tannins, noble and defined;
Characteristics: it's a real gift from Apulia, a rare and precious wine, a milestone of the Italian oenology, firm and gentle, aristocratic and generous;
Food matches: try with 'tajarin piemontesi' in sausage sauce, gnocchi in lamb sauce, pennette in boar sauce, roasted kid leg 'delle Murge' , stewed 'maialino nero' with potatoes, stewed kidney, ventresca di tonno with tomatoes and capers. To