



Rubino – Salento Susumaniello, “Oltreme”



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

Vineyards location: Brindisi
Altitude of vineyards: at sea level
Soil characteristics: sandy
Training system: Spurred cordon
Vines per hectare: 6,000
Yield per hectare: 70 quintals
Vineyard Notes: **Harvest:** during the first days of October

Winemaking Notes: **Fermentation:** in steel tanks
Maceration: for 10 days at a regulated temperature
Malolactic fermentation: carried out fully
Ageing: in steel tanks
Bottle ageing: 2 months
Yearly production: 30,000 bottles

Tasting Notes: **Colour:** intense ruby red with purple tinges.
Bouquet: fragrant fresh notes of red fruit: cherries, pomegranate, raspberries and mature plums.
Taste: sapid, mineral and round, with pleasantly soft tannins.
Characteristics: a balanced and velvety wine, with an elegant and persistent texture; its harmony, persistence and elegance are truly enchanting. Its varietal notes stand out clearly.
Food matches: Versatile and seductive, it goes well with savoury dishes such as stuffed aubergines and peppers, orecchiette with tomato sauce, risotto with porcini mushrooms. It pairs well with cold cuts, semi-cured cheeses and grilled meats.
