



Tenute Rubino - Salento Rosso, "Marmorelle"



Appellation: Salento IGT

Type: red, dry

Grape Varietals: Negroamaro 80% & Malvasia Nera 20%

Region: Puglia

| | |
|-------------------|--|
| | <p>Production vintage: 240.000 bottles</p> <p>Vineyards location: Brindisi</p> <p>Soil characteristics: clayey, medium consistency</p> <p>Altitude: sea level</p> <p>Year of implant: 1998</p> <p>Training system: Cordon trained, spur pruned</p> <p>Vines per hectare: 3.800</p> |
| Vineyard | Yields per hectare: 8 tons |
| Notes: | Harvest: third decade of September |
| | <p>Fermentation: in steel tanks</p> <p>Maceration: 8 -10 days</p> <p>Malolactic fermentation: totally carried out</p> |
| Winemaking | Maturation: steel tanks |
| Notes: | Bottle maturation: 2 – 3 months |
| | <p>Color: intense and bright ruby</p> <p>Bouquet: a wide and variegated array, ethereal and fine notes of cherry, blackcurrants, blueberries and blackberries, hints of nutmeg and cocoa.</p> <p>Taste: warm and pleasant with a great correspondence between taste and nose. The fruit well-amalgamates with the tannins and its fine acidity.</p> <p>Characteristics: a spontaneous and smooth wine with a modern and dynamic personality, it strikes for its outstanding pleasantness.</p> <p>Food matches: To be served with “tagliatelle al ragù di maiale”, black “orecchiette” with tomato and ricotta cheese, saltimbocca alla romana, horse meat “straccetti” in sauce, stuffed aubergines, fried meatballs with tomato sauce, roasted lamb with potatoes and young cheeses.</p> |
| Tasting | |
| Notes: | |