



TENUTE RUBINO

## OLTREME'

SUSUMANIELLO - IGT SALENTO ROSSO

**Classification:** Red – IGT Salento  
**Grape variety:** Susumaniello 100%  
**Alcohol level :** 13,50% vol.  
**Analysis:** pH 3,60 – total acidity 5,80 g/l

**Vineyards location:** Brindisi  
**Altitude of vineyards:** at sea level  
**Soil characteristics:** sandy  
**Training system:** Spurred cordon  
**Vines per hectare:** 6.000  
**Year of implant:** 2004  
**Yields per hectare:** 70 quintals  
**Harvest:** during the first days of October

**Fermentation:** in steel tanks  
**Maceration:** for 10 days at a controlled temperature  
**Malolactic fermentation:** completely carried out  
**Ageing:** in steel tanks  
**Bottle ageing:** 2 months

**Vintages produced:** 2011,2012,2013  
**Yearly production:** 40.000 bottles

**Service temperature:** 15°-18° C

### 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.

