**TENUTE RUBINO**

**AZ. AGRICOLA TENUTE RUBINO**
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# LAMO
## DOC OSTUNI

**CLASSIFICATION** Red · DOC Ostuni Ottavianello
**GRAPE VARIETY** Ottavianello
**ALCOHOL CONTENT** 13% vol.
**ANALYSIS** pH 3,65 · total acidity 5,40 g/l
**VINEYARDS LOCATION** Ostuni's vineyard
**ALTITUDE OF VINEYARDS** 207 meters above sea level
**SOIL CHARACTERISTICS** Clayey, medium consistency
**TRAINING SYSTEM** Cordon- trained, spur pruned
**VINES PER HECTARE** 5.000
**PLANTING YEAR** 1994
**YIELD PER HECTARE** 8 tons
**HARVEST** Last of decade of September
**FERMENTATION** Between 22-24°C in stainless-steel tanks
**MACERATION** 7 days at controlled temperature
**MALOLACTIC FERMENTATION** Totally carried out
**AGEING** 5-6 months in stainless-steel tanks, 1-2 months in bottle
**VINTAGES** 2015, 2016, 2017, 2018, 2019, 2020, 2021
**SERVING TEMPERATURE** 16-18 °C
**GLASS** Medium size tulip-shaped

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Lively, brilliant ruby red. The sun gets caught in the glass making it all the brighter. A bed of roses, between the liquorice sticks, the odd blackberry, nutmeg flowers and red cherries here and there. You're tempted to just dive inside. This wine pays homage to Virgil, who passed away in Brindisi, taking its name from one of his characters, and he guides us neither to Purgatory nor to Hell. He leads us through this tasting journey, towards its liquid centre: flashes of fresh acidity, a tear in an otherwise finely woven canvas, which insists on accompanying us, impressing this immediate enjoyment to memory, without too many ifs and buts.

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**BANQUETING COMPANIONS**
*Try this Ottanvianello with chickpea hummus accompanied by taralli, maybe followed by cavatelli (small gnocchi from Bari) with olives and rocket, and to finish guinea-fowl breasts in pomegranate juice. Amuse yourselves by reading La cucina di buon gusto (The cooking of good taste) by Simonetta Agnello Hornby, or enjoy watching Lunchbox by Ritesh Batra. For some background music you might choose the notes of Le semplici cose (The simple things) by Vinicio Capossela.*