



## SUMARÉ 30 MESI VINO SPUMANTE DI QUALITA'

**CLASSIFICATION** Sparkling rosè brut - Traditional method

**GRAPE VARIETY** Susumaniello

**ALCOHOL CONTENT** 11,5% vol.

**ANALYSIS** pH 3,05 · total acidity 6,50 g/l

**VINEYARDS LOCATION** Jaddico-Giancòla, Brindisi

**ALTITUDE OF VINEYARDS** Sea level

**SOIL CHARACTERISTICS** Sandy and clayey

**TRAINING SYSTEM** Cordon- trained, spur pruned

**VINES PER HECTARE** 6.000

**PLANTING YEAR** 2004, 2016

**YIELD PER HECTARE** 7 tons

**HARVEST** By hand, early September

**PRIMARY FERMENTATION** Between 16-18°C

in stainless-steel tanks

**SPARKLING PROCESS** In the bottle

**AGEING** At least 30 months

**VINTAGES** 2012, 2014, 2015, 2017, 2019

**SERVING TEMPERATURE** 7-8 °C

**GLASS** Flûte

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Fine bubbles, elegant, with their very long hypnotic stream. Bright and brilliant pink salmon: a little sunshine has been trapped inside.

The Nose is woken, curious and caught a little by surprise. Enchanted, a touch of ginger, a salty note, hazelnut and so it goes on and on, but the Palate is pressing for some space to taste, a little tired of all the time taken up by the Nose. Finally his turn comes: "Thirst-quenching, fluid, lively, a taut body", it declares. "A reserved travel companion, not chatty, the type that it's easy to get along with. It knows what it wants without any of the small talk, but in the end will open up and tell you more than they had intended", thinks the Palate, happy with the full but tight flavour, so lively and attractive now that the intimacy was nearer and more pleasurable. Leaving you wanting more and more.

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### BANQUETING COMPANIONS

*Enjoy with smoked salmon, salted cod salad and anchovy fillets. With first courses like fish ravioli, or a fish soup. Red mullet or croaker as a second course.*

*While sipping on the sparkling wine, you can read a few pages of *Da leccarsi i baffi- memorabili viaggi in italia alla scoperta del cibo e del vino genuino (Licking your lips: memorable journeys of discovery of genuine food and wine)* by Mario Soldati, or decide to watch a film, *The Mistress of Spices* directed by Paul Mayeda Berges or simply listen to *Nuvole bianche (White clouds)* by Ludovico Einaudi in the background.*