

Susumaniello –Apulia beyond Primitivo

Red, rosato and sparkling – one variety, five times Rubino



TENUTE RUBINO

BRINSIDI- Apulia is one of the emerging regions of Italy. Whether in tourism, in food production or in wine, the "Pugliesi" know how to stand out on the one hand and at the same time to have a positive presence. For example, Primitivo is currently one of the most popular red wines among German consumers.

Although not all representatives of this variety provide for moments of happiness, this tendency shows that indigenous grape varieties are steadily increasing in the favor of Germans. In addition to Primitivo, Apulia has a lot to offer in this area, but great grape varieties such as Negroamaro, Susumaniello & Co. are currently still in the shadow of their overpowering brother.

For the Tenute Rubino from Brindisi it is in particular the Susumaniello, with which the winery identifies itself in the highest degree and deals profoundly. Rather accidentally, Luigi Rubino has come across the extraordinary variety, as it was only occasionally found in a mixed set in the newly purchased vineyards of Tenuta Jaddico. The original origin of Susumaniellos is in all likelihood Dalmatia. Later DNA analyzes have also shown a relationship to Sangiovese. The sonorous name is due to his high productivity at a young age. The plant can be packed like a little donkey, Italian also "somariello". The dialect phrase "Susu lu somariello!" Means something like "run donkey run!". However, when the Susumaniello vine is older than ten years, it loses productivity rapidly. The yield is reduced to a maximum of 0.8 kg to 1 kg per vine. Apulia is now believed to have been the main reason for the decline in grape variety. By the end of the last century, Susumaniello had almost disappeared in Apulia.

Initially Luigi Rubino noticed the Susumaniello vine by their particularly low yield. This aroused his interest and entrepreneurial spirit at the same time. As the first winery, he had every stick on the Tenuta Jaddico labeled, reproduced it purposefully and immediately began to expand it, because the quality, density and quality of the wine could only be put to the test. He created from up to 80-year-old vines the wine Torre Testa, which was in 2000 as the first Susumaniello varietal filled and marketed. Quickly, the Torre Testa develops into an icon in Apulia and gains reputation worldwide, which is reflected in recurring good reviews.

With his wine and passion for the product, Luigi Rubino gradually improved the reputation of the grape variety. After a brief maceration in the aroma, the previously known varietal Susumaniello red wines were rather neutral. Luigi Rubino was able to achieve a longer mash fermentation and controlled drying of a select quantity of grapes, not only a great ruby red but also wonderful plum tones, a dark berry fruit and floral nuances. Through the expansion in the barrique in first allocation, notes of spices and coffee are added. Full-bodied, with a good structure and intense on the palate, the tannins are delicate. Its good and reliable acidity also makes the Susumaniello mature well.

The secret of the Rubino wines is not only in the variety itself, but also in the brilliant location. On the Adriatic Sea, 8 km north of Brindisi, Rubino's Susumaniello grows on the calcareous soils of Tenuta Jaddico, which have a high sand content. Motivated by the success of the Torre Testa, Luigi Rubino's team dedicated more and more attention to the variety, experimenting and groping their way to new ideas, not least because the quality is simply convincing. It is the declared goal of the family vineyard to help the Susumaniello out of his shadowy existence.



In 2011, the Torre Testa is complemented by another varietal red wine with the meaningful name Oltremé - in German "More than I" - the Luigi dedicated to his wife Romina. The Oltremé also undergoes a longer maceration, supplemented by inter alia a 10-month maturity in a steel tank. The result is a harmonious and flattering wine with an elegant structure.

These first two red wines develop over the years are terrific. More and more wine lovers familiarize themselves with the Susumaniello in this pure form and it creates a growing fan base.

The winemaker couple Romina and Luigi Rubino continue to tinker. Next came 2012, the first sparkling wine from the beloved variety for the Tenute Rubino, traditional bottle fermentation: the Sumaré, which is now available in two different lengths of 24 and 36 month stores. The special feature of both Sumarés is the early harvest of the grapes, which takes place at the beginning of September. As a result, both preserve their good acidity. The taste of the 24-month is elegant, balanced and full-bodied, while the 36-month intense and fresh, with a delicate yeast aroma. The very short maceration ensures the delicate rose color. Both sparkling wines are undoubtedly among the best "bollicines" in Southern Italy. Success proves them right - also internationally. So, the 24-month was already in the top 10 at the Sakura Awards 2016 in Japan for the "Best wine in conjunction with Sushi".

In 2015, the Susumaniello range was complemented by the Torre Testa Rosato, a fine and versatile rosato wine with a pronounced mineral note. This wine was fermented in steel tanks at 16-18 ° C, followed by approximately 5 months aging in steel tanks. Falstaff awarded him 91 points in the "Rosati d'Italia Trophy".

The Winemakers



Romina and Luigi Rubino are among the most dedicated and best winemakers in the emerging region of southern Italy, with their love for their Apulian region. From Luigi's father they could take over a farm with vineyards and olive groves. The family winery, which they have built in less than twenty years with great entrepreneurial spirit and a lot of passion, is entirely from their pen. Their ultimate goal is to make Apulia

recognizable in all its facets and with the highest quality in their wines. In addition to low yield per hectare and a lot of manual work in the vineyard, they also fight for the autochthonous varieties of the region, especially the Susumaniello, which Luigi Rubino was the first to rediscover in Apulia and to gain new fame.

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