



OLTREMÉ DOC BRINDISI

CLASSIFICATION Red · DOC Brindisi

GRAPE VARIETY Susumaniello

ALCOHOL CONTENT 13,5% vol.

ANALYSIS pH 3,80 · total acidity 6,60 g/l

VINEYARDS LOCATION Jaddico-Giancòla, Brindisi

ALTITUDE OF VINEYARDS At 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 8,5 tons

HARVEST By hand, during the last decade of September

FERMENTATION Between 22-24°C in stainless-steel tanks

MACERATION 10 days at controlled temperature

MALOLACTIC FERMENTATION Completely carried out

AGEING minimum 10 months in stainless-steel tanks;

minimum 2 months in bottle

VINTAGES from 2011 as IGT Salento, from 2018 as DOC Brindisi

SERVING TEMPERATURE 15-18 °C

GLASS Medium size

The red is dense, little light penetrates it. It almost seems like it doesn't want to be discovered, playing a game of hide and seek. But the Nose is ready to investigate, curious. "It is actually very deep, the first notes that you take in are plums, cinnamon, and then aromas of cedar, blackcurrant leaves, hazelnut and a distant smokiness. It is beyond me this wine". "Ah, I know, without me you can't reach it!", muttered the Palate. "Here's a lovely dark body, sapid and textured, the plot flows seamlessly while still maintaining its secure binding, intertwining with more intense chapters and finishing with an enjoyable ending".

BANQUETING COMPANIONS

Mozzerella in carrozza, ciceri and tria (chickpeas with tagliatelle) and chicken pieces with green beans, peas and maybe some legumes mixed together with turnip greens...what do you think, is your mouth watering yet? And then enjoy the sound of Up Where We Belong by Joe Cocker and Jennifer Warnes. Get caught up in the challenge of the great sommelier in Of Violets and Liquorice by Nico Orengo, or by Ang Lee's intimate film Eat Drink Man Woman.

OLTREMÉ ROSATO IGT SALENTO



CLASSIFICATION Rosé · IGT Salento
GRAPE VARIETY Susumaniello
ALCOHOLIC CONTENT 12,5% vol.
ANALYSIS pH3.35 · total acidity 5.60 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, 2019
YIELD PER HECTARE 8 tons
HARVEST By hand, third decade of September
FERMENTATION Between 16-18°C in stainless-steel tanks
MALOLACTIC FERMENTATION Not carried out
AGEING 4 months in stainless-steel, 1-2 in the bottle
FIRST VINTAGE 2021
SERVING TEMPERATURE 8-10 °C
GLASS Medium, slightly rounded

The eyes are captured by the brilliant coral pink reflections. They are already in a good mood, seeing the world through rose tinted glasses and thinking positive. “Rose, rose and rose again”, the nose ponders, “the fleshy and blooming kind, from a rose garden from one thousand and one nights. The small red fruits start coming through, a few strawberries here and there”. The mouth touches the glass, the liquid bouquet flows and it reproaches “ahh, you know that you’re balanced and enjoyable don’t you? No shock wave in this sea of roses. My tastebuds are caressed, they don’t have to surf over the highs and the lows!”.

BANQUETING COMPANIONS

You could start by pairing it with a salmon and avocado tartar, or a summer puff pastry with mozzarella, tomato, aubergine and courgette, or crostini with mozzarella and speck or crostini with seared octopus and cavolo nero. A tantalizing first course could be the combination of vermicelli and smoked anchovies, or linguine with crab meat sauce, or even a ricotta and spinach lasagna. Instead as a main course, here are a few options: squid and potatoes in a tomato sauce, roasted swordfish with vegetables, and mullet al cartoccio. Allow yourself to be tempted into reading L’eros gastronomico: Elogio dell’identitaria cucina tradizionale contro l’anonima cucina creativa (Gastronomic Eros: Eulogy to the identity of traditional cooking against the anonymity of creative cooking), written by Gianni Moriani, Laterza Edition. Drink to the good health of Baccho Perbacco, with Zuccherò’s song of the same name drifting through the air. Enjoy the story of the chef who wants to achieve his third Michelin star with Burnt directed by John Wells.

LAMIRO IGT VALLE D'ITRIA



CLASSIFICATION White · IGT Valle d'Itria
GRAPE VARIETY Verdeca
ALCOHOL CONTENT 12% vol.
ANALYTICAL DATA pH3.50, total acidity 6.20 g/l
VINEYARDS LOCATION Padula di Geremia, Valle d'Itria
ALTITUDE 313–326 metri s.l.m.
SOIL CHARACTERISTICS Calcareous
TRAINING SYSTEM Guyot
VINES PER HECTARE 5.000
PLANTING YEAR 2008
YIELD PER HECTARE 8 tons
HARVEST Last 10 days of September
FERMENTATION Between 16°C-18°C in stainless-steel tanks
MALOLACTIC FERMENTATION Not carried out
AGEING 5 months in stainless-steel, 1 month in the bottle
VINTAGES 2021, 2022
SERVING TEMPERATURE 8-10 °C
GLASS Medium size tulip-shaped

A delicate, bright yellow beams at the eyes. The nose, attracted by the subtle colours, happily dives in searching for aromas. Exotic fruit, peach, pear, a hint of aromatic herbs. The palate entertains itself with the sapidity and freshness, in an enjoyable and informal drink, daydreaming about the blue reflections while sitting poolside or looking at the burning sunset over the beach, with the sound of the tide washing up in the background. "It's not that it's a summer wine- it thinks – I would happily drink it all year round. That slight saltiness that you can taste, it reminds me of the movement of the waves".

BANQUETING COMPANIONS

Try it with salmon skewers with orange, wild fennel and pistachios, or with a puntarella salad or with aubergine panzerotti. For a first course, choose between rigatoni with a monkfish and tomato sauce, a seafood risotto or linguine with pistachio pesto and burrata. A few ideas for the main courses? Baked red sea bream with olives or a sea bream all'acqua pazza, or even a roasted stuffed cuttlefish.

*While waiting for the food to be prepared, you could start sipping the wine and reading *Cucina d'amore e libertà* (Cooking out of love and freedom) by Francesco Cavallo, Mandragora edition. In the background play *White Wine* by Lil Peep and Lil Tracy. Your glass (the wine is a homage to Virgil, the name is one of the characters in the Aeneid) will guide you through the entire meal, and beyond to watching *Love's Kitchen* directed by James Hacking.*

LAMO DOC OSTUNI



CLASSIFICATION Red · DOC Ostuni Ottavianello
GRAPE VARIETY Ottavianello
ALCOHOL CONTENT 13% vol.
ANALYSIS pH 3,30 · acidità totale 5,80 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

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.

BANQUETING COMPANIONS

*Try this ottavianello 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.*