



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.