



## OLTREMÉ DOC BRINDISI

**CLASSIFICATION** Red · DOC Brindisi

**GRAPE VARIETY** Susumaniello

**ALCOHOL LEVEL** 13% vol.

**ANALYSIS** pH 3,65 · total acidity 6,00 g/l

**VINEYARDS LOCATION** Jaddico-Giancòla, Brindisi

**ALTITUDE OF VINEYARDS** At sea level

**SOIL CHARACTERISTICS** Sandy

**TRAINING SYSTEM** Spurred cordon

**VINES PER HECTARE** 6.000

**YEAR PER IMPIANT** 2004

**YIELDS PER HECTARE** 7 tons

**HARVEST** Manual, during the first days of October

**PRIMARY FERMENTATION** Between 22-24°C  
in steel tanks

**MACERATION** 10 days at controlled temperature

**MALOLACTIC FERMENTATION** Completely carried out

**AGEING** 10 months in steel tanks; minimum 2 months in  
bottle

**VINTAGES** 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018

**SERVING TEMPERATURE** 15-18 °C

**GLASS** Medium size goblet

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**COLOUR** Intense ruby red with purple tinges.

**BOUQUET** Fragrant fresh notes of red fruit: cherries,  
pomegranate, raspberries and mature plums.

**TASTE** Sapid, mineral and round, with pleasantly soft  
tannins.

**CHARACTERISTICS** A balanced and velvety wine, with  
an elegant texture; its harmony and persistence are truly  
enchanting.

Its varietal notes stand out clearly.

**FOOD MATCHES** It goes well with savoury dishes such  
as stuffed aubergines and peppers, orecchiette with tomato  
sauce, risotto with porcini mushrooms. It pairs well with cold  
cuts, semi-cured cheeses and grilled meats.