



OLTREMÉ ROSATO IGT SALENTO

CLASSIFICATION Rosé · IGT Salento
GRAPE VARIETY Susumaniello
ALCOHOLIC CONTENT 12,5% vol.
ANALYSIS pH3.24 · total acidity 5.40 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 Bacco 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.