

## SATURNINO DOC BRINDISI



**CLASSIFICATION** Rosè · DOC Brindisi  
**GRAPE VARIETY** Negroamaro  
**ALCOHOL LEVEL** 12,5% vol.  
**ANALYSIS** pH 3,40 · total acidity 5,80 g/l  
**VINEYARDS LOCATION** Jaddico-Giancòla, Brindisi  
**ALTITUDE OF VINEYARDS** Sea level  
**SOIL CHARACTERISTICS** Sandy  
**TRAINING SYSTEM** Spurred cordon  
**VINES PER HECTARE** 3.800  
**YEAR PER IMPIANT** 1996  
**YIELDS PER HECTARE** 8,5 tons  
**HARVEST** Manual, third decade of September  
**FERMENTATION** Between 16-18°C in steel tanks  
**MALOLACTIC FERMENTATION** Not carried out  
**AGEING** 5 months in steel tanks; 2 months in the bottle  
**VINTAGES** 2004, 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019  
**SERVING TEMPERATURE** 8-10 °C  
**GLASS** Medium size goblets

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A brilliant antique pink, the kind that encourages you to view the world through rose-tinted glasses. Think pink, Saturnino seems to say, with its charming and particular pink hue, showing itself off a little bit.

“It’s like being in strawberry fields, with a geranium here and there”, declares the Nose, “caressed by a breeze of Mediterrean scrub that puts me in a good mood”.

“Ah, if only you knew how sapid and flavoursome it is”, replied the Palate, “fresh tension, the type that makes you salivate, a progressive, expressive dynamism and a jolly streak that pushes you to the last drop”.

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### BANQUETING COMPANIONS

*Voilà our foodie suggestions: a chicory timballo, buckwheat pappardelle with salted cod sauce, baked brill with potatoes or slow-cooked octopus. Maybe you’ll be tempted by reading Squisito! (Delicious!) by Ruth Reichl with its unexpected plot twists from the female protagonist. Another woman, the great Meryl Steep as the lead actress in Julie & Julia by Nora Ephron. And the music? Another great lady, Aretha Franklin with You make me feel like a natural woman.*