



SATURNINO DOC BRINDISI

CLASSIFICATION Rosè · DOC Brindisi

GRAPE VARIETY Negroamaro

ALCOHOL CONTENT 12,5% vol.

ANALYSIS pH 3,40 · total acidity 5,70 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 3.800

PLANTING YEAR 1996, 1999, 2015

YIELD PER HECTARE 8,5 tons

HARVEST By hand, second decade of September

FERMENTATION Between 16-18°C in stainless-steel tanks

MALOLACTIC FERMENTATION Not carried out

AGEING 4 months in stainless-steel tanks; 1 months in the bottle

VINTAGES from 2004 as IGT Salento, from 2018 as DOC Brindisi

SERVING TEMPERATURE 8-10 °C

GLASS Medium size, tulipe-shaped

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”.

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.