

SUMARÉ 30 MESI IGT SALENTO



CLASSIFICATION Sparkling rosè brut - IGT Salento
GRAPE VARIETY Susumaniello
ALCOHOL LEVEL 11,5% vol.
ANALYSIS pH 3,05 · total acidity 6,50 g/l
VINEYARDS LOCATION Jaddico-Giancòla, Brindisi
ALTITUDE OF VINEYARDS 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, early September
PRIMARY FERMENTATION Between 16-18°C
in steel tanks
SPARKLING PROCESS In the bottle
AGEING At least 30 months
SERVING TEMPERATURE 7-8 °C
GLASS Flûte

COLOUR Pale salmon pink with fine persistent perlage.
BOUQUET Notes of red berries: pomegranate, raspberry and cherries stand out. Fresh with light scents that recall bread crust.

TASTE Elegant, savoury, intense and balanced, coherent with the olfactory perceptions. A long and persistent taste.

CHARACTERISTICS Important Susumaniello personality that surprises and thrills for its rich and unique expression also in this role.

FOOD MATCHES Awarded in the Top10 *Best wines with Asian food: sushi* at Sakura Awards 2016, Tokyo. Ideal with tagliolini with lobster, linguine with clams and tomatoes, fried seafood, mullet or salmon carpaccio, various interpretations of scorpion fish, homegrown vegetable tempura.