

SUMARÉ 42 MESI IGT SALENTO



CLASSIFICATION Sparkling Rosè Brut Nature
– 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 42 months

SERVING TEMPERATURE 7-8 °C

GLASS Flûte

COLOUR Salmon pink with fine and persistent perlage.

BOUQUET Floral and fruity perfumes, in addition to elegant spicy and fragrant notes.

TASTE Intense and fresh, with a vibrant acidity. Its high persistence is remarkable.

CHARACTERISTICS The most elegant version of sparkling Susumaniello. Authoritative example of the extreme versatility of the variety.

FOOD MATCHES Black rice with squid and shrimp, tagliolini with lobster, linguine with clam sauce and cherry tomatoes. Excellent with seafood carpaccio, such as mullet and tasty fish soups.