



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

A fine perlage, dense and continuous. It's joyful and jubilant, and it doesn't stop rising up to the top. The colour is antique pink, intense and full of anticipation. The Nose dives in with curiosity: hazelnuts, ginger, a light bread crust, creating an inviting bouquet. The trail of underlying pomegranate is surprising, but evokes a fresh sensation. Then the salty note is reminiscent of the sea. The taste is sapid, alive, the bubbles are present and make the entrance and the centre of the mouth voluminous, an energising vigour remains and the finish is long, lively, pushing towards another sip.

BANQUETING COMPANIONS

The suggestions are to test your curiosity and aren't limited to pairing food with wine. We could start with some fried olives, or aubergines stuffed with rice, followed by orecchiette with turnip tops, and salt baked sea bass.

Read a few pages of Ricette Immorali (Immoral Recipes) by Manuel Vázquez Montalbán to get into the mood, or get comfy on the sofa with some bubbles and emerge yourself in the film A Walk in the Clouds by Alfonso Arau. If you prefer music, here it is: Heroes by David Bowie.