

SUMARÉ 60 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 36 months

SERVING TEMPERATURE 7-8 °C

GLASS Flûte

COLOUR Intense salmon pink with very fine and persistent perlage.

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

TASTE Very Intense and persistent, with a vibrant acidity.

CHARACTERISTICS The 60 months aging on lees makes this sparkling wine a complex classic method, unique in its kind.

FOOD MATCHES The long aging and its incomparable harmony make it a wine suitable for all circumstances.