



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

A fine mousse and an abundance of delicate bubbles, with a good persistence.

A charged pomegranate pink, interesting rusty colour, almost verging on red. Ah, the uncertainty of boundaries, what could it be hiding? Ready to use the nose and set off on a journey.

The Nose runs and runs, wanting to pontificate: hints of cinchona, puffs of ginger, peppered notes, a touch of sea algae. The Palate ogles the colour, so particular, and it concentrates: elegant, supple, engaging in a dance between papillae and bubbles, between a pas à deux and a casqué, a lunge and then voilà, ready to begin their graceful, harmonious dance.

BANQUETING COMPANIONS

Try it with fried fish or vegetables (courgette flowers). Or with some fish carpaccio. Taste it with friselle, tomatoes, olive oil and oregano, a typical Apulian pairing. What do you think about following on with uni linguine or with a crab meat sauce? Filled squid or baked snapper with olives as a second course.

*Within the comfort of your own home, while you make a toast, you could also enjoy a few pages of *La passione del gusto* (Passion for flavour) by Rosalia Cavalieri, or maybe you'll opt for a film, for example *Soul Kitchen* by Faith Akin. A possible musical accompaniment could be *La cura* (The cure) by Franco Battiato.*