

## CLASSIC METHOD

# SUMARÉ 24 MESI

## IGT SALENTO



**CLASSIFICATION** Sparkling rosé 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 24 months  
**VINTAGE PRODUCTION** 3.500 bottles  
**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.