

## TORRE TESTA DOC BRINDISI



**CLASSIFICATION** Red · DOC Brindisi  
**GRAPE VARIETY** Susumaniello  
**ALCOHOL LEVEL** 15,5% vol.  
**ANALYSIS** pH 3,70 · total acidity 5,60 g/l  
**VINEYARDS LOCATION** Jaddico-Giancòla, Brindisi  
**ALTITUDE OF VINEYARDS** Sea level  
**SOIL CHARACTERISTICS** Sandy  
**TRAINING SYSTEM** Head training and spurred cordon  
**VINES PER HECTARE** 5.500  
**YEAR PER IMPIANT** In the 30s and 2000  
**YIELDS PER HECTARE** 5 tons  
**HARVEST** Manual, first decade of October,  
with subsequent drying for 2-3 weeks.  
**FERMENTATION** Between 22-24°C in steel tanks  
**MACERATION** 16 days at controlled temperature  
**MALOLACTIC FERMENTATION** Totally carried out  
**AGEING** 5-6 months in steel tanks; minimum 12 months  
in French oak barrique; 12 months in the bottle  
**VINTAGES** 2000, 2001, 2002, 2003, 2004,  
2006, 2007, 2010, 2011, 2012, 2013, 2015, 2016, 2017  
**SERVING TEMPERATURE** 16-18 °C  
**GLASS** Balloon for important red wines

---

**COLOUR** Dark garnet red with violet reflections.  
**BOUQUET** Clear, elegant, ethereal and complex notes  
of black cherries and plums in brandy, blackcurrant and  
blackberry jam, hints of chocolate, juniper, nutmeg,  
liquorice, cinnamon and ink.  
**TASTE** Classy and harmonious, intense with a long finish,  
the result of strong and fragrant fruit, powerful acidity and  
incomparable fine tannins, noble and defined.  
**CHARACTERISTICS** It's a real gift from Puglia, a rare and  
precious wine, a milestone of the Italian oenology, firm and  
gentle, aristocratic and generous.  
**FOOD MATCHES** It needs structured dishes  
such as pappardelle with meat sauce, grilled or roasted  
meat. Very good the match with seasoned cheeses such as  
Canestrato Pugliese DOP.