

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

Deep red, at times with blue hues, almost drawing from the ultramarine blue label with red text. Here there's some interference from the Ear, who hears the waves crashing against Torre Testa, a small peninsula home to this strategically positioned tower on the Brindisi coast. But the Nose takes back control immediately. He also daydreams: visions of the heat of the fireplace, the smoking log, a stroll in the forest with the smell of damp forest leaves, and then the sea, on a summer's evening: a romantic night, perfumes of bay leaves and myrtle, with an echo of spices. The Palate feels the concentration of the compact liquid and a strong elegance with a dynamic and penetrating rhythm. Embracing the intensity, volume and subtle power while the curtain closes on this singular and captivating character. Torre Testa is a susumaniello that towers above the rest.

BANQUETING COMPANIONS

Ready? Away with the fava bean crocchette with a yogurt dip, cavatelli with olives and rocket and then, roasted rabbit with potatoes. Pop open and try the food pairings, maybe while listening to Un milione cose da dirti (A million things to say to you) by Eraldo Meta. Flip through a few chapters of Mistificanze - parole del gusto, linguaggi del cibo (Mystifying - words of taste, the language of food) by Gian Luigi Beccaria. Find some time to enjoy the comedy: In vino veritas by Sean Cisterna.