TENUTE RUBINO

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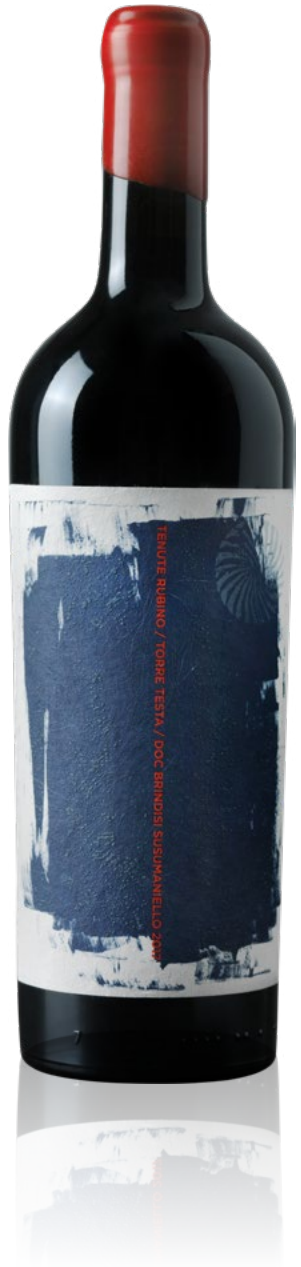
TORRE TESTA 2019
DOC BRINDISI



CLASSIFICATION Red · DOC Brindisi
GRAPE VARIETY Susumaniello
ALCOHOL LEVEL 15,5% vol.
ANALYSIS pH 3,48 · total acidity 7,60 g/l
VINEYARDS LOCATION Jaddico-Giancòla, Brindisi
ALTITUDE OF VINEYARDS Sea level
SOIL CHARACTERISTICS Sandy and clayey
TRAINING SYSTEM Bush vine and spurred cordon
VINES PER HECTARE 5.500
YEAR PER IMPIANT 2004
YIELDS PER HECTARE 5 tons
HARVEST Manual harvest in the third decade of September from slightly dried grapes on the vine
FERMENTATION In steel tanks
MACERATION 10-12 days at controlled temperature between 24-26° C
MALOLACTIC FERMENTATION Totally carried out
AGEING in steel tanks, in French oak barriques and in bottle
VINTAGES 2000, 2001, 2002, 2003, 2004, 2006, 2007, 2010, 2011, 2012, 2013, 2015, 2016, 2017, 2019
SERVING TEMPERATURE 16-18 °C
GLASS Balloon for important red wines

The eye is immediately captivated by the density of the liquid, a beautiful dark red, almost impenetrable. Who knows what it will reveal in its magical wine realm?
The nostrils can't resist; they sniff from a distance ripe red fruit, sweet spices, carob, and the Mediterranean scrubland. But as they continue to dive into the complexity of scents, they are interrupted by the sense of hearing, eager to have its say: "Can't you hear this polyphonic chorus of melodious notes rising from the glass? Enchanting..."
The taste, which has been silent until now, enjoys a sip that is a caress, enveloping it in its gentle, benevolent whisper at first, then expanding, taking it deeper, where the voice becomes more distinct, substantial, yet always refined and graceful, with an added touch of freshness. It doesn't lack power and assertiveness, yet the balance is like a tightrope walker, urging you for the next sip, while the sun, the sea, and the warmth of the South emerge in all their evocative beauty.

FRIENDS OF THE FEAST

The taste buds, enticed by the wine's passage, seek food: here are some suggestions. As an appetizer, wild boar pâté in a crust, or crostini with lard, pecorino cheese, rosemary, and honey. You could continue with pappardelle pasta with hare ragout or potato and provolone cheese tubetti; and then smoked pork ribs. A nice selection of cheeses, and there you have it, Susumaniello in abundance.
And while you hum the song "Red Red Wine" by UB40 in the background, enjoy reading De Gustibus. In Search of the Gastronomic Experience by Robert Appelbaum. We suggest finishing the last glass with a smile while watching the entertaining comedy, The Chef by Daniel Cohen.