



TORRE TESTA 2004 IGT SALENTO

CLASSIFICATION Red · DOC Brindisi

GRAPE VARIETY Susumaniello

ALCOHOL CONTENT 13% vol.

ANALYSIS pH 3,40 · total acidity 5,10 g/l

VINEYARDS LOCATION Jaddico-Giancòla, Brindisi

ALTITUDE OF VINEYARDS Sea level

SOIL CHARACTERISTICS Sandy and clayey

TRAINING SYSTEM Bush vine

VINES PER HECTARE 5.000

PLANTING YEAR 1930's

YIELD PER HECTARE 4 tons

HARVEST By hand in the first decade of October from slightly dried grapes on the vine

FERMENTATION In stainless- steel tanks

MACERATION 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 2001, 2002, 2003

GLASS Ballon for important red wines