



TORRE TESTA 2016 IGT SALENTO

CLASSIFICATION Red · DOC Brindisi

GRAPE VARIETY Susumaniello

ALCOHOL CONTENT 15,5% vol.

ANALYSIS pH 3,70 · total acidity 6,80 g/l

VINEYARDS LOCATION Jaddico-Giancòla, Brindisi

ALTITUDE OF VINEYARDS Sea level

SOIL CHARACTERISTICS Sandy and clayey

TRAINING SYSTEM Cordon- trained, spur pruned and bush vines

VINES PER HECTARE 5.500

PLANTING YEAR 2004

YIELD PER HECTARE 5 tons

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

FERMENTATION In stainless- 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 2001, 2002, 2003, 2004, 2006, 2007, 2010, 2011, 2012, 2013, 2015

GLASS Ballon for important red wines