



## TORRE TESTA 2017 DOC BRINDISI

**CLASSIFICATION** Red · DOC Brindisi  
**GRAPE VARIETY** Susumaniello  
**ALCOHOL CONTENT** 15% vol.  
**ANALYSIS** pH 3,44 · total acidity 6,60 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 third decade of September 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, 2016  
**GLASS** Ballon for important red wines