

## TORRE TESTA ROSÈ IGT SALENTO



**CLASSIFICATION** Rosè · IGT Salento  
**GRAPE VARIETY** Susumaniello  
**ALCOHOL CONTENT** 11,50% vol.  
**ANALYSIS** pH 3,24 · total acidity 5,20 g/l  
**VINEYARDS LOCATION** Jaddico-Giancòla, Brindisi  
**ALTITUDE OF VINEYARDS** Sea level  
**SOIL CHARACTERISTICS** Sandy and clayey  
**TRAINING SYSTEM** Alberello pugliese  
**VINES PER HECTARE** 5.000  
**PLANTING YEAR** 2017  
**YIELD PER HECTARE** 7-8 tons  
**HARVEST** By hand, after the 10th of September  
**FERMENTATION** Between 16-18°C in stainless-steel tanks  
**MALOLACTIC FERMENTATION** Not carried out  
**AGEING** At least 5 months in steel, 1-2 months in bottle  
**VINTAGES** 2014 from cordon- trained, spur pruned vines  
 and since 2017 from alberobello  
**SERVING TEMPERATURE** 8-10 °C  
**GLASS** Medium, slightly rounded

Light, brilliant and pomegranate pink whose label evokes fruit, prosperity and luck — a nod to the promised land. The olfactory profile is clear and precise. Aromas of rose with beautifully fragrant petals emerge from the glass, as well as a nuance of rosemary and a rosary of small red fruits. This wine is like a song—deep, lyrical and harmonious with a soulful kick. There's a delightful juiciness from the pulp, terrific structure, and a tonic finish that's fresh with a vibrant citrus undertones.

### BANQUETING COMPANIONS

*Prepare the table to enjoy a feast for the senses: couscous with home grown vegetables, spaghetti with uni and burrata, squid in tomato sauce. Before commencing, a toast to Rubino's "testa di torre" (tower head)- (bridge head is more appropriate but let's indulge in some wordplay), the susumaniello they've willfully developed. To accompany it, a few pages from Rossini, la musica del cibo (Rossini, food music) by Ketty Magni. While tasting the couscous, emerge yourself in the exotic film Cous Cous by Abdellatif Kechiche. And with this pink wine, let's listen to La genesi del tuo colore (The genesis of your colour) by Irama.*