

TORRE TESTA ROSÈ IGT SALENTO



CLASSIFICATION Rosè · IGT Salento
GRAPE VARIETY Susumaniello
ALCOHOL LEVEL 12% vol.
ANALYSIS pH 3,35 · total acidity 5,90 g/l
VINEYARDS LOCATION Jaddico-Giancòla, Brindisi
ALTITUDE OF VINEYARDS Sea level
SOIL CHARACTERISTICS Sandy
TRAINING SYSTEM Spurred cordon
VINES PER HECTARE 6.000
YEAR PER IMPIANT 2004
YIELDS PER HECTARE 6 tons
HARVEST Manual, second/third decade of September
FERMENTATION Between 16-18°C in steel tanks
MALOLACTIC FERMENTATION Not carried out
AGEING Minimum 5 months in steel tanks,
1-2 months in the bottle
VINTAGES 2014, 2015, 2016, 2017, 2018, 2019, 2020
SERVING TEMPERATURE 8-10 °C
GLASS Medium size goblets

Pomegranate pink, bright and brilliant: seemingly well wishing, a fruit symbolic of prosperity, fortune, a way to the promised land. The nose is clear, precise and exact. “Oh, the meaty rose petals”, comments the Nose from deep within the glass, “a hint of rosemary surrounded by a rosary of small red fruits”.

“The music here is much deeper”, replies the Palate, “harmonious, despite touching denser cords. Body, structure and a toned and fresh finish with a vibrant citrus tail”

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.