



TORRE TESTA ROSÈ IGT SALENTO

CLASSIFICATION Rosè · IGT Salento

GRAPE VARIETY Susumaniello

ALCOHOL LEVEL 11,50% vol.

ANALYSIS pH 3,23 · total acidity 6,10 g/l

VINEYARDS LOCATION Jaddico, Brindisi

ALTITUDE OF VINEYARDS Sea level

SOIL CHARACTERISTICS Sandy clay

TRAINING SYSTEM Alberello pugliese

VINES PER HECTARE 5.000

YEAR PER IMPIANT 2017

YIELDS PER HECTARE 7-8 tons

HARVEST By-hand, after the 10th of September

FERMENTATION Between 16-18°C in steel tanks

MALOLACTIC FERMENTATION without turning

AGEING At least 5 months in acacia oak, 1-2 months in bottle

VINTAGES 2014 from spurred-cordon vineyards

and since 2020 from alberobello

SERVING TEMPERATURE 8-10 °C

GLASS glass recommended

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.