

## THE INNOVATIVES

# OLTREMÉ

## IGT SALENTO



**CLASSIFICATION** Red · IGT Salento  
**GRAPE VARIETY** Susumaniello  
**ALCOHOL LEVEL** 13% vol.  
**ANALYSIS** pH 3,65 · total acidity 6,00 g/l  
**VINEYARDS LOCATION** Jaddico-Giancòla, Brindisi  
**ALTITUDE OF VINEYARDS** At sea level  
**SOIL CHARACTERISTICS** Sandy  
**TRAINING SYSTEM** Spurred cordon  
**VINES PER HECTARE** 6.000  
**YEAR PER IMPIANT** 2004  
**YIELDS PER HECTARE** 7 tons  
**HARVEST** Manual, during the first days of October  
**PRIMARY FERMENTATION** Between 22-24°C  
in steel tanks  
**MACERATION** 10 days at controlled temperature  
**MALOLACTIC FERMENTATION** Completely carried out  
**AGEING** 10 months in steel tanks; minimum 2 months in bottle  
**VINTAGES** 2011, 2012, 2013, 2014, 2015, 2016, 2017  
**LAST VINTAGE PRODUCTION** 40.000 bottles  
**SERVING TEMPERATURE** 15-18 °C  
**GLASS** Medium size goblet

---

**COLOUR** Intense ruby red with purple tinges.

**BOUQUET** Fragrant fresh notes of red fruit: cherries, pomegranate, raspberries and mature plums.

**TASTE** Sapid, mineral and round, with pleasantly soft tannins.

**CHARACTERISTICS** A balanced and velvety wine, with an elegant texture; its harmony and persistence are truly enchanting.

Its varietal notes stand out clearly.

**FOOD MATCHES** It goes well with savoury dishes such as stuffed aubergines and peppers, orecchiette with tomato sauce, risotto with porcini mushrooms. It pairs well with cold cuts, semi-cured cheeses and grilled meats.