



OLTREMÉ DOC BRINDISI

CLASSIFICATION Red · DOC Brindisi

GRAPE VARIETY Susumaniello

ALCOHOL LEVEL 13% vol.

ANALYSIS pH 3,65 · total acidity 6,00 g/l

VINEYARDS LOCATION Jaddico, 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, 2018

SERVING TEMPERATURE 15-18 °C

GLASS Medium size goblet

The red is dense, little light penetrates it. It almost seems like it doesn't want to be discovered, playing a game of hide and seek. But the Nose is ready to investigate, curious. "It is actually very deep, the first notes that you take in are plums, cinnamon, and then aromas of cedar, blackcurrant leaves, hazelnut and a distant smokiness. It is beyond me this wine". "Ah, I know, without me you can't reach it!", muttered the Palate. "Here's a lovely dark body, sapid and textured, the plot flows seamlessly while still maintaining it's secure binding, intertwining with more intense chapters and finishing with an enjoyable ending".

BANQUETING COMPANIONS

Mozzerella in carrozza, ciceri and tria (chickpeas with tagliatelle) and chicken pieces with green beans, peas and maybe some legumes mixed together with turnip greens...what do you think, is your mouth watering yet? And then enjoy the sound of Up Where We Belong by Joe Cocker and Jennifer Warnes. Get caught up in the challenge of the great sommelier in Of Violets and Liquorice by Nico Orengo, or by Ang Lee's intimate film Eat Drink Man Woman.