

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.