

Product code: 2756

## TENUTE RUBINO, 'OLTREME', SALENTO ROSSO, SUSAMINIELLO, DOC, PUGLIA, ITALY, 2018



### Producer Profile

Tommaso Rubino, a firm believer in Salento's potential, acquired in the 1980's four separate estates to demonstrate the diversity of the region.

Jaddico, Marmorelle, Uggio and Punta Aquila stretch from the Adriatic coast to the hinterland of Brindisi. Tommaso's goal was to show Salento wine at it's very best and through the diverse range that his family now offer, made from local varietals like the fascinating Susamaniello and more well known ones such as Primitivo, they are well on their way.

### Viticulture

Jaddico vineyards in Brinidisi provide the vines for this traditional varietal. Sandy sea level soils planted in 2004.

### Tasting Note

100% Susumaniello, the most pure expression of a typical variety of the Brindisi area. It matures only in stainless steel vats allowing the primary flavours to fully express themselves. It enchants with simplicity through its fruity and spicy flavours. Intense ruby red with purple highlights. Red fruits such as cherry, pomegranate, raspberry and ripe plums. A balanced velvety wine with elegant tannins.

### Food Matching

Versatile and seductive, it goes well with savoury dishes such as stuffed aubergines and peppers, orecchiette with tomato sauce, meatballs in tomato sauce, parmigiana. Risotto with porcini mushrooms or grilled meats.

### Technical Details

**Varieties:**

Susamaniello 100%

**ABV:** 13.5%

**Closure:** Technical cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Treatment

No oak treatment