

# su'entu



## SU'OLTRE Marmilla Rosso IGT

### VARIETAL COMPOSITION

Red grapes.

### VINEYARD LOCATION

Marmilla region.

### CLIMATE

Mediterranean: mild winters and hot summers with low rainfall.

### SOIL TYPE

Clay with limestone deposits.

### PLANTING DENSITY AND TRELLISING/TRAINING SYSTEM

Approximately 5,000 vines per hectare, vertical trellis, cordon spur pruning.

### YIELD PER HECTARE

4,500 kg

### HARVESTING

Grapes are carefully hand picked into small containers during the last ten days of September.

### WINEMAKING

Grapes are crushed and destemmed prior to being fermented and macerated in stainless steel tanks for 10 days at 77 °F (25 °C) and subsequently soft pressed.

### MATURATION/AGING

After 18 months in small and large new oak barrels the wine undergoes an additional 12 months of bottle aging.

### APPEARANCE

Intense ruby red color with deep purple hues.

### AROMAS

The elegant bouquet shows a mélange of dark fruit aromas, with hints of cocoa and spiciness and a balsamic undertone.

### PALATE

Smooth and powerful musculature supported by juicy tannins. The wine has great length and a well-integrated saline minerality.

### FOOD PAIRING

This big wine is made for hearty foods like prime beef cuts and semi-aged cheeses. Recommended with a succulent T-bone steak.

### SERVING TEMPERATURE

Serve at 60-62 °F (16-17° C) in wide-bowled glasses.

