



L'ASTORE BRUT

Classification: Sparkling Organic Brut Rosé

Variety: Susumaniello

Place of Production: Cutrofiano (Grecia Salentina)

Type of soil: sand, limestone, clay

Training system: Guyot-spurred cordon

Wine yield per hectare: 40/45 hl

Vinification: from the first natural pressing of the grapes we get the must, here in Salento called 'lacrime/tear'. This is left to ferment at a controlled temperature in steel tanks. This, this is made sparkling in autoclave (Martinotti method) at a temperature of 10°/12°C for at least 5 months.

Aging: in bottle

Alcohol: 12%

Serve at: 7-9°C

Tasting notes

To the eye the colour is light salmon pink furrowed by a fine, dense, and persistent foam. On the nose, notes of red fruit, pomegranate, cherry, and berries such as black currant and raspberry. Hints of aromatic herbs. The palate is elegant, savoury, intense, and well balanced, consistent with the olfactory perceptions. The taste is long and persistent.

Food pairing

Excellent as an aperitif, but also perfect with a whole meal. It matches first courses with delicate sauces and second courses with fish and white meats.

