

WINE LIST



TENUTE RUBINO



MARMORELLE BIANCO

WHITE, IGT SALENTO

WINE GLASS 4,00
BOTTLE 13,00

Grape variety Chardonnay, Malvasia Bianca
Vineyards location Marmorelle, Brindisi
Ageing 6 months in steel tanks,
2-3 months in the bottle
Alcohol level 13% vol.

Ideal with warm sea salad, boiled shrimps,
the classic potato rice and mussels from
Bari or baked sea bass. Also worth trying
with white meat.

MARMORELLE ROSSO

RED, IGT SALENTO

WINE GLASS 4,00
BOTTLE 13,00

Grape variety Negroamaro, Malvasia Nera
Vineyards location Marmorelle, Brindisi
Ageing 12-18 months in steel tanks
and 40hl French wood tanks; 3 months
in the bottle
Alcohol level 13% vol.

To be served with tagliatelle alla bolognese,
saltimbocca alla romana, stuffed
aubergines, fried meatballs with tomato
sauce, roasted lamb with potatoes, shortly
seasoned cheeses.

MIRAGLIO

RED, DOC BRINDISI

WINE GLASS 4,50
BOTTLE 15,00

Grape variety Negroamaro
Vineyards location Uggio, Brindisi
Ageing 5 months in steel tanks,
5 months in 40 hl French wood tanks,
4 months in the bottle
Alcohol level 14% vol.

Try it with pork stew, grilled T-bone steaks,
orecchiette with meat sauce.
Ideal with medium-aged cheeses.

PUNTA AQUILA

RED, IGT SALENTO

WINE GLASS 4,50
BOTTLE 15,00

Grape variety Primitivo
Vineyards location Punta Aquila, Brindisi
Ageing 5 months in steel tanks, 4 months in
40 hl French wood tanks, 4-6 months
in the bottle
Alcohol level 14% vol.

Perfect with bucatini in boar meat sauce,
pappardelle in hare sauce, pork stew, tripe
rolls, stuffed meat rolls with tomato sauce,
and tuna stew with mint. Very good with
medium-seasoned cheeses.



MIMANTE
WHITE, IGT PUGLIA

WINE GLASS 5,00
BOTTLE 16,00

Grape variety Minutolo
Vineyards location Comuni di Casamassima / Sammichele di Bari
Ageing 5-6 months in steel tanks, 1-2 months in bottle
Alcohol level 12,5% vol.

Best served with aromatic, light dishes. It is the perfect companion of fish stew and Apulian vegetable-based first course. At the same time it's the ideal pairing of exotic dishes, like sushi and sashimi or Moroccan cous-cous.

LAMO
RED, DOC OSTUNI

WINE GLASS 5,00
BOTTLE 17,00

Grape variety Ottavianello
Vineyards location Comune di Ostuni
Ageing 5-6 months in steel tanks, 1-2 months in bottle
Alcohol level 12,5% vol.

Excellent with starters and main dishes of medium structure. Through its delicate texture it accompanies orecchiette with meat sauce, meatballs and mixed roasted meat in a discreet and harmonious way, without ever covering the flavours of the food.

LIBENS
SPUMANTE METODO CHARMAT,
IGT SALENTO

WINE GLASS 3,50
BOTTLE 14,00

Grape variety Vermentino
Vineyards location Uggìo, Brindisi
Alcohol level 12,5% vol.

Great both as an aperitif and a fullmeal wine, it goes well with fried fish food, mussels au gratin, fish dishes and light, vegetable-based first courses. It is ideal with lobster linguine, grilled swordfish, stuffed squid and any kind of orecchiette. A pleasure for many occasions.

SALENDE
WHITE, IGT SALENTO

WINE GLASS 4,50
BOTTLE 14,50

Grape variety Vermentino
Vineyards location Uggìo, Brindisi
Ageing 5-6 months in steel tanks; 3 months in the bottle
Alcohol level 13% vol.

Perfect with rich dishes of fish, even smoked. Striking with tagliolini and lobster, ravioli filled with crayfish with scents of lemon balm and basil and red-tuna polpette. Perfect with a tasty veal with tuna and mayonnaise sauce.



SATURNINO ROSATO, DOC BRINDISI

WINE GLASS 4,50
BOTTLE 15,50

Grape variety Negroamaro
Vineyards location Jaddico-Giancòla, Brindisi
Ageing 5 months in steel tanks; 2 months in the bottle
Alcohol level 13% vol.

Versatile and enticing, it prefers tasty dishes such as stuffed aubergines, spaghetti with seurchins, seafood lasagne, risotto with porcini mushrooms.
Very nice with focaccia from Puglia.

OLTREMÉ RED, IGT SALENTO

WINE GLASS 4,50
BOTTLE 15,50

Grape variety Susumaniello
Vineyards location Jaddico-Giancòla, Brindisi
Ageing 10 months in steel tanks; minimum 2 months in bottle
Alcohol level 13% vol.

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.

GIANCÒLA WHITE, IGT SALENTO

WINE GLASS 5,50
BOTTLE 18,00

Grape variety Malvasia Bianca
Vineyards location Jaddico-Giancòla, Brindisi
Ageing 8-9 months in steel tanks; 6-8 months in the bottle
Alcohol level 13,5% vol.

Best served with rich fish dishes like seafood risotto, char-grilled tuna fillet, crudité of langoustine and raw seafood.
Delicious with seafood cous cous.

TORRE TESTA ROSATO ROSATO, IGT SALENTO

WINE GLASS 5,50
BOTTLE 18,00

Grape variety Susumaniello
Vineyards location Jaddico-Giancòla, Brindisi
Ageing Minimum 5 months in steel tanks, 1-2 months in the bottle
Alcohol level 13% vol.

Ideal with seafood aperitif, octopus, shrimps, squids, cold cuts and vegetable tempura. Perfect with risotto, linguine with prawns and tomatoes, fish omelette, tuna or salmon carpaccio, filled cuttlefish, red mullet, light roasts.



VESELLIO RED, IGT SALENTO

WINE GLASS 7,50
BOTTLE 30,00

Grape variety Primitivo
Vineyards location Uggìo, Brindisi
Ageing 5-6 months in steel tanks;
8 months in French oak barrique,
minimum 12 months in the bottle
Alcohol level 15,5% vol.

Best served with tasty, structured dishes
such as stuffed aubergine rolls, lasagne
and hare stew. Seasoned and tasty cheeses
are a very good match too.

JADDICO RED, DOC BRINDISI RISERVA

WINE GLASS 7,00
BOTTLE 27,00

Grape variety Negroamaro 80%,
Susumaniello 20%
Vineyards location Jaddico-Giancòla,
Brindisi
Ageing 14 months in steel tanks,
8-9 months in French oak barriques;
minimum 3 months in the bottle
Alcohol level 14,5% vol.

Try it with pappardelle in game sauce,
gnocchi with black truffle and porcini
mushrooms, orecchiette in sausage sauce,
braised beef, roe stew, tasty seasoned
cheeses.

TORRE TESTA RED, IGT SALENTO

BOTTLE 40,00

Grape variety Susumaniello
Vineyards location Jaddico-Giancòla,
Brindisi
Ageing 5-6 months in steel tanks; minimum
12 months in French oak barrique; 12
months in the bottle
Alcohol level 16% vol.

It needs structured dishes such as
pappardelle with meat sauce, grilled or
roasted meat. Very good the match with
seasoned cheeses such as Canestrato
Pugliese DOP.

SUMARÉ 30 MESI SPARKLING ROSÈ BRUT

WINE GLASS 5,00
BOTTLE 24,00

Grape variety Susumaniello
Vineyards location Jaddico-Giancòla,
Brindisi
Alcohol level 11,5% vol.

Awarded in the Top10 Best wines with
Asian food: sushi at Sakura Awards 2016,
Tokyo. Ideal with tagliolini with lobster,
linguine with clams and tomatoes, fried
seafood, mullet or salmon carpaccio,
various interpretations of scorpion fish,
homegrown vegetable tempura.



SUMARÉ 42 MESI
SPARKLING ROSÈ BRUT

BOTTLE
27,00

Grape variety Susumaniello
Vineyards location Jaddico-Giancòla,
Brindisi
Alcohol level 11,5% vol.

Black rice with squid and shrimp,
tagliolini with lobster, linguine with clam
sauce and cherry tomatoes. Excellent with
seafood carpaccio, such as mullet and tasty
fish soups.

SUMARÉ 60 MESI
SPARKLING ROSÈ BRUT

BOTTLE
36,00

Grape variety Susumaniello
Vineyards location Jaddico-Giancòla,
Brindisi
Alcohol level 12% vol.

The long aging and its incomparable
harmony make it a wine suitable for all
circumstances.

ALEATICO
PASSITO, IGT SALENTO

WINE GLASS 4,00
BOTTLE 16,00

Grape variety Aleatico
Vineyards location Uggìo, Brindisi
Ageing 6-7 months in steel tanks,
6 months in the bottle
Alcohol level 15,5% vol.

We suggest you to drink it on its own to
fully enjoy its rich opulence. Perfect at
the end of a meal, with strawberry and
raspberry tart.

