



Press Release

ITALIAN WINE GUIDES REWARD TENUTE RUBINO THE NATIVE VARIETALS PROJECT IS A SUCCESS

The most prestigious Gambero Rosso recognition for Oltremè 2016 (Susumaniello 100%) while Visellio 2015 (Primitivo 100%) is rewarded by Bibenda and the AIS Vitae guide.

Saturnino 2016 (Negroamaro rosé) has been chosen by Slow Wine as one of the best every-day wines.



Autumn is an important time for winemakers. The harvest season is finally over and in the cellar oenologists are busy extracting the best flavours this year's vintage has to offer and create memorable labels for wine lovers worldwide. Autumn is also the time of the year when the most prestigious wine guides put together their recommendations for the coming year. Italy's most authoritative guides, once again, have had many encouraging and flattering things to say about the **Tenute Rubino** project.

Once again, the most important native varieties of the Brindisi area, such as **Susumaniello**, **Primitivo** and **Negroamaro**, have enticed the palates of expert wine-tasters, a recognition of the reinterpretation of such varieties strongly pursued by **Luigi Rubino** and carried out in the

cellar by oenologist **Luca Petrelli**.

Such growing appreciation, confirmed by the company's sales of the past years, is the result of a rigorous following of production specifications, aimed at **obtaining a top quality raw material**, and using state of the art vinification techniques to ensure a consistent quality output for its most important labels, increasingly known and appreciated by wine lovers and industry professionals alike.

*“It is great that everyone agrees on the quality of our wines– says **Luigi Rubino**, head of this established family company – the wine guides, the critics and of course the consumers. There is a convergence of two parallel worlds which, at times, feel totally disconnected. The growth of a company such as Tenute Rubino always stems from consumer choice; consumers who in our wines find identity, quality and a consistent reputation. Consistency is the key word – Luigi Rubino continues – which for us means a continual commitment to the pursuit of quality, because you can always do better and, most importantly, to be recognised by consumers for our wine, harvest after harvest, having that wine known by name, our name and not just by its varietal denomination is a beautiful feeling. We feel touched and honoured.”.*

Susumaniello, the grape which has become the company’s emblem of winemaking specialization, has once again conquered the **Tre Bicchieri** awarded by **Gambero Rosso**, for the second year running, with its label **Oltremé**. An innovative red, modern, one that achieves a particular freshness, balance and fruitiness. Its aromatic charge is not let down by its palate, in fact, it expands it, with the varietal consistency of a dynamic, agile and immediate wine. The decision to age it exclusively in steel demonstrates the immense sensory qualities of the Jaddico Estate’s younger installations. **The 2016 vintage** is a ready, easily drinkable wine, one of the few reds with a universal appeal.

Visellio is one of **Tenute Rubino’s** Cru, made from the oldest Primitivo installations planted in the **Tenuta of Uggio**. Their developed root system gives to the fruit a distinctive organoleptic quality, strength, intensity, while balancing the complex extractive power of Primitivo. The 2015 vintage of this star player has won **5 Grappoli from the wine guide Bibenda** and **4 Viti of the Vitae** guide published by Ais.

Slow Wine, which has always paid great attention to fresh and lively wines, has listed the 2016 vintage of **Saturnino**, the first rosé produced by **Tenute Rubino** from **Negroamaro** grapes, in its selection of the best **Every-day Wines**. This wine is fresh and infinitely versatile, thanks to its intense aromas and gustative pleasantness.

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