Visellio

15 HARVESTS

TENUTE RUBINO

Visellio 15 Harvests.

It was the year 2000, the world was entering a new age, a new Millenium, a new time where distances were reduced, creating a more global, united and interconnected planet.
In Apulia, in the heart of Salento, Tenute Rubino was established, a winery that brings its vision of internationalisation of the territory through the story of Apulian grape varieties.
It was 2000, and among the vines of Uggìo, with its first harvest, Visellio was created, single-variety Primitivo, intense and powerful.

Since its debut, Visellio has known how to win over the critics, who immediately recognised its strong identity: 'Joining the guide only in 2001, the Rubino Family's winery in its first year has received a sought-after award, the Tre Bicchieri, with its 2001 Visellio', declares Gambero Rosso in its 'Wines of Italy' Guide.

Of equal importance was the recognition given to the 2001 harvest by the 2003 'Duemila Vini' Guide from the Italian Sommelier Association, awarding a maximum score of
5 Grappoli.

Time, as all things that are created with care and dedication, has been kind with this wine and with its noble identity, today allowing it to become a renowned expression of Primitivo of Salento in its Brindisi variation, which is more elegant, structured and austere.

Through the years Visellio, harvest after harvest, selecting only the best vintages, has written its own story, that of Tenute Rubino's and also Primitivo's, illustrating its characteristics, its potential, its value and prestige: today Primitivo represents one of the most important expressions of Apulian viticulture, and Visellio has proudly contributed to its story.

Tenute Rubino would like to celebrate this wine's story through a commemorative 15 harvests edition, iconic and emblematic, which within it represents the value of a journey of growth and sacrifices, of dedication, passion and love. Every bottle of Visellio is unique, and signed and expresses this long journey made up of lots of steps, one after the other, and the pride of Luigi Rubino who began it 21 years ago.

Visellio
PRIMITIVO
IGT SALENTO
TENUTE RUBINO
celebra le 15 vendemmie del Visellio, Primitivo
potente, il cui nome è legato a doppio filo alla storia
di questa terra. Un estratto di puro Salento da donare
appassionati.
VENDEMMIA • VENDEMMIA • VENDEMMIA
XV

Visellio, intense and powerful Primitivo.

Visellio is produced with vines that are over 30 years old: it's an elegant Primitivo, drawing strength from its important origins. This multi-award winning cru, aged in barrique, releases a bouquet of perfumes which continually evoke Apulia and the Mediterranean, revealing its smoothness and long finish on the palate: a piece of Salento bottled and donated to wine-enthusiasts.

Its name.

The name Visellio, has deep roots in the history of the area and its traditions, recalling the name of the ancient owner of the fundus- where today part of Tenute Rubino's vineyards can be found- which during Roman times was the place where large ovens fired the amphoras used to contain and distribute Apulian wine, which was already greatly appreciated along the Mediterranean sea.

Visellio reviewed.

Visellio over the years has been met with critical acclaim by both national and international critics. Since its debut with the 2000 harvest, it had the honour of being mentioned in the L'Espresso 'Vini d'Italia 2002' Guide.
Its second harvest in 2001, was met with unanimity by the Italian critics, with Gambero Rosso in its 'Vini d'Italia 2003' Guide, it was awarded the maximum 3 Bicchieri and with the Italian Sommelier Association 'Duemilavini 2003' Guide it received 5 Grappoli, in Falstaff it received an excellent score of 91 points, and finally also taking the first place among Apulian wines in the 2003 L'Espresso Guide.

Visellio's story is accompanied, year after year, by international critics ready to recognise its prestige and virtues, from Wine Enthusiast, which showed a particular appreciation for the 2007 and 2010 vintages, to Falstaff who championed the 2012, 2014, 2015 and 2016 vintages, even Robert Parker, Wine Advocate, paid special attention to the 2015 vintage.

The Uggìo vineyards lie on the high plains of Salento, around 80-100 mt above sea level, at around 13 km from the Adriatic coast, in an area near the communes of Brindisi, Mesagne and Cellino San Marco.
The entire area is characterised by loosely compacted yellow sands, a few centimeters down we find clay sand and beyond that a grey-blue clay layer.

Despite the entire area having the same origins and character, there are clear differences on the surface of the soils (topsoils), in relation to the specific location in which they are found.
The Visellio vineyards are found on loam- clay topsoil, with lower percentages of sand and with a structure, that in some peripheral areas of the main foundation, presents limestone formations on the surface.
An important climatic characteristic which adds value to the Uggìo wines is the important temperature excursion between day-time and night-time, which during the summer months can be more than 15°C, creating the ideal microclimate for wines with an aromatic finish that endures over time.

Consistent with Tenute Rubino's environmental sustainability philosophy, in the Uggìo Estate practices like integrated production with low environmental impact have been adopted, in particular methods to combat the Tineoid moth include using sexual confusion techniques and Bacillus Thuringensis.

An intense and powerful Primitivo, whose name is closely linked to the millenary history of this land. An extract of pure Salento to gift passionate winelovers.

Classification Red - Salento IGT
Grape variety Primitivo
Alcohol 15,5% vol.
Technical analysis ph 3,34 · total acidity 7g/l
Estate Uggìo, Brindisi
Altitude 100 meters above sea level
Soil type Medium mix with stones
Vine training system Cordon trained
Vines per hectare 4.000
Year of planting 1992
Yield per hectare 6000 kg
Harvest Hand harvesting, first ten days of September
Fermentation between 22- 24°C in stainless steel tanks
Maceration 18 days at controlled temperatures
Malolactic fermentation Completed
Maturation 5-6 months in stainless steel, 8 months in first passage french oak barrique, 12 months bottle maturation
Vintage years 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2010, 2011, 2012, 2013, 2015, 2016
Service temperature 16-18°C
Suggested glassware Round-bottomed balloon glasses for important reds

Colour Bright and impenetrable ruby red.
Nose An elegant bouquet of perfumes and sensations that are difficult to match, unfold with aromas evoking plums in liqueur, currents and blueberry jam, cloves and nutmeg which alternate with notes of star anise, violets and liquorice.
Palate Energetic and captivating at the same time, a seductive and dynamic temperament, powerful yet fresh expression of fruit, finding its balance in the mature and silky tannins and the well calibrated acidity.
Characteristics An authentic star, a warm and complex territorial wine, powerful and a warm extractive strength, expansive and celestial, a wonderful example of modern and revisited winemaking founded on firm roots and a solid History.

Food pairings
Pairs well with flavoursome and structured dishes such as aubergine rolls, lasagna, stewed venison and game dishes in general. It loves mature and salty hard cheeses.

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