

# Villa MOTTURA



## LOCOROTONDO BIANCO

Brand	Villa Mottura
Wine	Locorotondo Bianco
Classification	D.O.C.
Area of production	Valle d'Itria
Soil	Calcareous, argillaceous
Cultivation system	Espallier
Yield in quintals per hectare	90
Grapes	Verdeca and Bianco di Alessano
Climate	Moderate winter, very dry spring and summer
Harvest	Manually when just ripe, selecting grapes carefully
Wine-making technique	Gentle pressing and fermentation under controlled temperature (16°) short lay over fine lees
Colour	Straw yellow with greenish reflections
Aroma	Pleasant, fine aroma of white blossoms, rennet and white peach
Taste	Soft and enfolding, pleasingly sapid
Alcohol content	12%vol
Recommended with	Appetisers, seafood dishes and white meats
Serving temperature	6/8° C
Recommended glass	Cru
Storage	Constant temperature 18 °C, humidity 75%, controlled light, horizontal bottle.