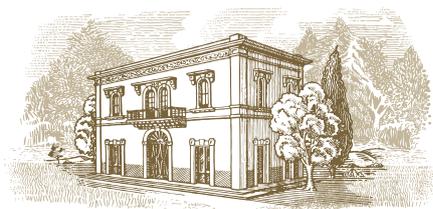


Villa MOTTURA



NEGROAMARO DEL SALENTO

Brand	Villa Mottura
Wine	Negroamaro del Salento Rosso
Classification	I.G.T.
Area of production	Salento
Soil	Calcareous and clayey
Cultivation system	Espallier
Yield in quintals per hectare	90
Grapes	Negroamaro
Climate	Fairly mild winters, very dry springs and summers
Harvesting	By hand when ripe, selecting grapes carefully
Winemaking technique	Traditional maceration for 10-12 days and fermentation of must under controlled temperature conditions, good use of delestage and pumping over
Ageing	6 months of oak barrels
Refinement	2-3 months in the bottle
Colour	Intense ruby red
Aroma	Intense, broad, containing ripe fruit, pepper, tobacco and walnut
Taste	Velvety, full bodied and harmonious
Alcohol content	13%vol
Recommended with	Red meats, roasts, wild game, aged cheeses
Serving temperature	18° C
Recommended glass	Gran Cru
Keep for	Constant temperature 18 °C, humidity 75%, controlled light, horizontal bottle

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