

Villa MOTTURA



SALENTO ROSATO

Brand	Villa Mottura
Wine	Salento rosato
Classification	I.G.T.
Area of production	Salice Salentino and other municipalities in the Lecce and Brindisi area
Soil	Calcareous, argillaceous
Cultivation system	Espallier
Yield in quintals per hectare	90
Grapes	Negroamaro and Malvasia nera
Climate	Moderate winter, very dry spring and summer
Harvest	Manually when just ripe, with careful grape selection
Wine-making technique	Traditional maceration for 6 hours, soft pressing, natural decantation and fermentation at a controlled temperature (16°)
Colour	Light coral pink
Aroma	Fruity, floral with hints of aromatic herbs
Taste	Savory, tasty and full bodied
Alcohol content	12%vol
Recommended with	Accompanies full meals: excellent with first courses, cooked and raw shellfish and sauces
Serving temperature	10/12° C
Recommended glass	Cru
Storage	Constant temperature 18 °C, humidity 75%, controlled light, horizontal bottle

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