



MOTTURA



NEGROAMARO SALENTO IGT

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| Brand | I Classici |
| Wine | Negroamaro Salento Rosso |
| Classification | I.G.T. |
| Area of production | Salento |
| Soil | Calcareous and clayey |
| Cultivation system | Espalier with spurred cordon or guyot |
| Yield in quintals per hectare | Approx. 100 |
| Grapes | Negroamaro |
| Climate | Fairly mild winter, very dry spring and summer |
| Harvest | Preferably manual at correct ripeness with careful selection of the grapes |
| Wine-making technique | Traditional maceration for 8-10 days and fermentation of must under controlled temperature conditions, good use of delestage and pumping over |
| Refinement and ageing | Steel and bottle |
| Colour | Red with purple reflections |
| Aroma | Intense, board with ripe fruit, pepper, tobacco and walnut aromas, slightly ethereal |
| Taste | Full-bodied and harmonious with soft tannins |
| Alcohol content | 13% vol |
| Recommended with | Red meats, roasts, wild game, medium aged cheeses |
| Serving temperature | 18° C |
| Recommended glass | Gran Cru |
| Storage | Constant temperature 18° C, humidity 80%, horizontal bottle |
| Keep for | Up to 5 years in cellars |