



MOTTURA



PRIMITIVO SALENTO IGT

Brand	I Classici
Wine	Primitivo Salento
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	Primitivo
Climate	Fairly mild winter, very dry spring and summer
Harvest	Mainly by hand when ripe, selecting grapes carefully
Wine-making technique	Traditional maceration for 8-10 days and fermentation of must under controlled temperature conditions, with periodic delestage and pumping over. Malolactic fermentation in steel
Refinement and ageing	Steel and bottle
Colour	Deep red, bright and intense
Aroma	Intense aroma of ripe red fruit, cherry, mulberry, blueberry and aromatic herbs
Taste	Strong personality and long persistency, enjoyable tannins, soft finish
Alcohol content	13% vol
Recommended with	Lamb and goat roasts, red meats, wild game
Serving temperature	18° C
Recommended glass	Cru
Storage	Constant temperature 18° C, humidity 80%, horizontal bottle
Keep for	Up to 5 years in cellars