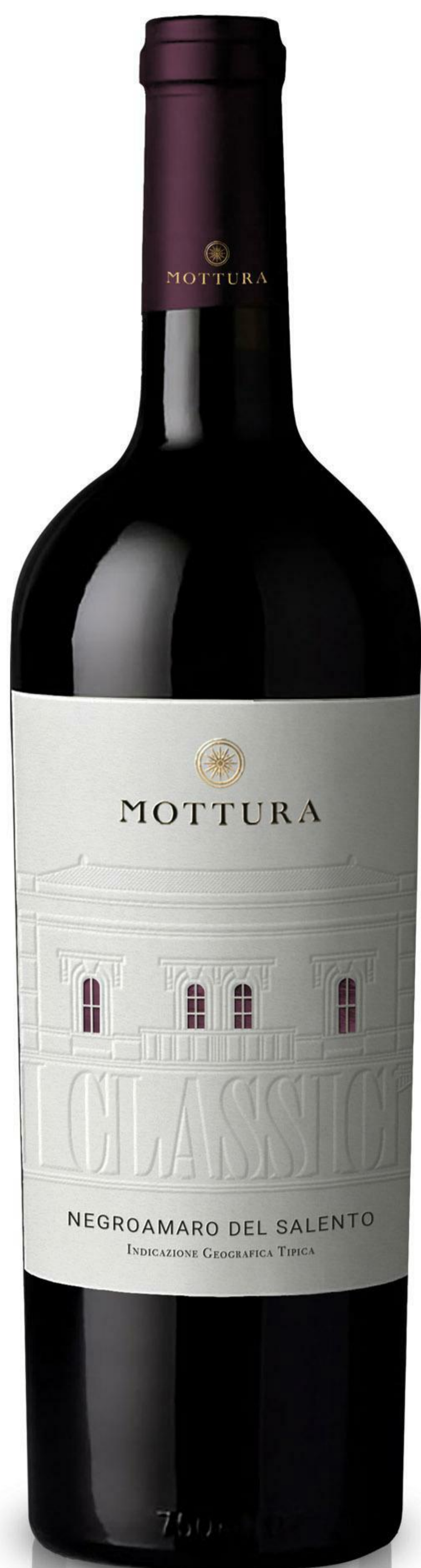




MOTTURA



NEGROAMARO SALENTO

Brand	I Classici Mottura
Wine	Negroamaro Salento
Classification	Typical geographical indication
Area of production	Salento
Soil	Calcareous and clayey
Cultivation system	Espallier or Guyot
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	4/6 months of oak barrels
Refinement	2-3 months in the bottle
Colour	Red with purple reflections
Aroma	Intense, broad, with ripe fruit, pepper, tobacco and walnut aromas
Taste	Velvety, full bodied and harmonious
Alcohol content	13%vol
Recommended with	Red meats, roasts, wild game, aged cheeses
Serving temperature	16/18° C
Recommended glass	Gran Cru
Keep for	Constant temperature 18 °C, humidity 75%, controlled light, horizontal bottle