



MOTTURA



NEGROAMARO DEL SALENTO

Brand	I Classici Mottura
Wine	Negroamaro del Salento Rosso
Classification	I.G.T.
Area of production	Salento
Soil	Calcareous and clayey
Cultivation system	Counter-espalier with spurred cordon 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 8-10 days and fermentation of must under controlled temperature conditions, good use of delestage ad pumping over
Refinement	2-3 months in the bottle
Colour	Intense red with purple reflections
Aroma	Intense bouquet, wide of mature fruit, pepper, tobacco and walnut husk, slightly etereo
Taste	Full and harmonious, with soft tannins
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