

MOTTURA



NEGROAMARO DEL SALENTO

Wine Negroamaro del Salento 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	Brand	I Classici Mottura
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