



MOTTURA

ROSATO SALENTO



Brand	I Classici Mottura
Wine	Rosato Salento
Classification	Typical geographical indication
Area of production	Salento
Soil	Calcareous, argillaceous
Cultivation system	Guyot
Yield in quintals per hectare	90
Grapes	Negroamaro
Climate	Moderate winter, very dry spring and summer
Harvest	Manually when just ripe, with careful grape selection
Wine-making technique	Drainage of the must, after maceration for 6/8 hours, natural settling and fermentation at controlled temperature of 12-14 ° C
Colour	Coral pink with cherry-coloured reflections
Aroma	Intense aromas of just ripened berry fruit on the nose, especially raspberries and cherries
Taste	Savory, tasty and full bodied
Alcohol content	12,50% Vol
Recommended with	Excellent all-round wine with raw and cooked shellfish
Serving temperature	10/12° C
Recommended glass	Cru
Storage	Constant temperature 18 °C, humidity 75%, controlled light, horizontal bottle