



MOTTURA



FIANO DEL SALENTO

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| Brand | Mottura |
| Wine | Fiano del Salento |
| Classification | Indicazione geografica tipica |
| Area of Production | Salento |
| Soil type | Medium-textured, calcareous and argillaceous |
| Training system | Cordon trained and spur-pruned |
| Grapes | Fiano |
| Climate | Moderate winter, very dry spring and summer |
| Harvest | Manually when just ripe, selecting grapes carefully Second decade of August |
| Wine-making technique | Gentle pressing and fermentation under controlled temperature with selected yeast and rest on the fine lees |
| Colour | Brilliant straw yellow |
| Aroma | Intense and pleasant with exotic hints |
| Taste | Fresh and easy to drink |
| Alcohol content | 12,5% vol |
| Recommended with | Appetisers, seafood dishes and light sauces |
| Serving temperature | 10/12° C |
| Recommended glass | Cru |
| Storage | Constant temperature 18 °C, humidity 75%, controlled light, horizontal bottle |

