



MOTTURA



NERO DI TROIA

Brand	Mottura
Wine	Nero di Troia Puglia
Identification	Indicazione geografica tipica
Area of Production	Capitanata
Soil type	Calcareous, argillaceous
Cultivation system	Spurred cordon and guyot
Yield in quintals per hectare	140 About
Grapes	Uva di Troia
Climate	Moderate winter, very dry spring and summer
Harvest	Mainly manual
Winemaking technique	Traditional maceration for 8-10 days and fermentation of must under controlled temperature conditions
Colour	Purple red
Taste	Generous and persistent, with hints of ripe red fruit and almonds
Alcohol content	12,50% Vol
Recommended with	Red meats, cheese, cured meat
Serving temperature	16-18° C
Recommended glass	Medium-stemmed clear glass
Durability	Two or three years in a suitable wine cellar

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