



MOTTURA



FIANO SALENTO

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| Brand | Mottura |
| Wine | Salento Fiano |
| Classification | I.G.T. |
| Area of production | Salento |
| Soil | Medium-textured, calcareous and argillaceous |
| Cultivation system | Mainly guyot |
| Yield in quintals per hectare | Approx. 100 |
| Grapes | Fiano |
| Climate | Moderate winter, very dry spring and summer, good temperature range |
| Harvest | When ripe, in the month of August |
| Wine-making technique | Gentle pressing and fermentation under controlled temperature with selected yeast and the rest on the fine lees |
| Refinement and ageing | In steel |
| Colour | Straw yellow |
| Aroma | Intense and pleasant with exotic hints, fresh flowers |
| Taste | Fresh and mineral, good drinkability |
| 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 |
| Keep for | 18 months |