



# MOTTURA



## NEGROAMARO SALENTO

Brand	Mottura
Wine	Salento Negroamaro
Classification	I.G.T.
Area of production	Salento
Soil	Calcareous, argillaceous
Cultivation system	Spurred cordon and guyot
Yield in quintals per hectare	Approx. 90
Grapes	Negroamaro
Climate	Moderate winter, very dry spring and summer
Harvest	Mainly manual
Wine-making technique	Traditional maceration for 10-12 days and fermentation of must under controlled temperature (approx. 20° C). Constant use of pumping and delestage. Malolactic fermentation
Refinement and ageing	In steel
Colour	Brilliant ruby red
Aroma	Generous and persistent, with hints of ripe red fruit, licorice and spices
Taste	Harmonic and good freshness and smoothness, well balance tannins
Alcohol content	12,5% vol
Recommended with	Red and white meats and medium-aged hard cheeses
Serving temperature	16-18° C
Recommended glass	Medium-stemmed clear glass
Storage	Constant temperature 18° C, humidity 75%, controlled light
Keep for	3-4 years in suitable wine cellar