



# MOTTURA



## PRIMITIVO DI MANDURIA

Brand	Mottura
Wine	Primitivo di Manduria
Classification	D.O.C.
Area of production	Municipalities in provinces of Taranto
Soil	Calcareous, argillaceous
Cultivation system	Mainly spurred cordon
Yield in quintals per hectare	90 Max
Grapes	Primitivo
Climate	Moderate winter, very dry spring and summer
Harvest	Mainly manual
Wine-making technique	Traditional maceration for 10-12 days and fermentation at controlled temperature of 20° C. Constant use of pumping over and delestage
Refinement and ageing	In steel
Colour	Intense red with garnet
Aroma	Intense aroma of ripe red fruit, aromatic herbs and undergrowth
Taste	Rich in flavor, dry, velvety and harmonious
Alcohol content	14% vol
Recommended with	Red meats, roasts, aged cheeses
Serving temperature	16-18° C
Recommended glass	Large tulip-shaped wineglass
Storage	Constant temperature 18° C, humidity 75%, controlled light
Keep for	Ages well