



# MOTTURA



## PRIMITIVO SALENTO

Brand	Mottura
Wine	Salento Primitivo
Classification	I.G.T.
Area of production	Salento
Soil	Calcareous, argillaceous
Cultivation system	Spurred cordon and guyot
Yield in quintals per hectare	100
Grapes	Primitivo
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 conditions, ever using pumping over and delestage.
Refinement and ageing	In steel
Colour	Deep ruby red, bright and intense
Aroma	Intense aroma of ripe red fruit, cherry, mulberry, bluberry and aromatic herbs
Taste	Good personality and persistency, with pleasing tannins
Alcohol content	13% vol
Recommended with	Roasts, red meats and wild game
Serving temperature	16-18° C
Recommended glass	Large tulip-shaped wineglass
Storage	Constant temperature 18° C, humidity 75%, controlled light
Keep for	3-4 years in suitable wine cellar



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VINI DEL SALENTO

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