



MOTTURA



ROSATO SALENTO

Brand	Mottura
Wine	Salento Rosato
Classification	I.G.T.
Area of production	Salento
Soil	Calcareous, argillaceous
Cultivation system	Espalier and spurred cordon
Yield in quintals per hectare	Approx. 100
Grapes	Negroamaro
Climate	Moderate winter, very dry spring and summer
Harvest	Manual or mechanical
Wine-making technique	Gentle pressing with low yield in flower must and alcoholic fermentation for 10-12 days at a controlled temperature of 15-16° C. Conservation of the product in the cellar at controlled temperature and batonnage
Refinement and ageing	In steel
Colour	Salmon pink
Aroma	Rich, fragrant and elegantly fruity
Taste	Dry, fresh and harmonious
Alcohol content	12% vol
Recommended with	First courses, cooked and raw shellfish
Serving temperature	12-14° C
Recommended glass	Medium-stemmed clear glass
Storage	Constant temperature 18° C, humidity 75%, controlled light
Keep for	18 months approx.