



MOTTURA



SALICE SALENTINO

Brand	Mottura
Wine	Salice Salentino
Classification	D.O.C.
Area of production	Municipalities permitted under the production regulations
Soil	Calcareous, argillaceous
Cultivation system	Espalier and spurred cordon
Yield in quintals per hectare	Approx. 90
Grapes	Mainly Negroamaro
Climate	Moderate winter, very dry spring and summer
Harvest	Manual or mechanical
Wine-making technique	Traditional maceration for 8-10 days followed by fermentation of must under controlled temperature conditions (20° C) ever using pumping over and delestage. Malolactic fermentation totally developed
Refinement and ageing	In steel
Colour	Intense red with garnet reflections
Aroma	Wild berries, vanilla, tobacco, violet
Taste	Rich of ripe fruit, concentrate, elegant
Alcohol content	13% vol
Recommended with	Red meats, roasts, stews and hard, mature 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