

Villa MOTTURA



FIANO DEL SALENTO

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| Brand | Villa Mottura |
| Wine | Salento Fiano |
| Classification | Typical geographical indication |
| Area of production | Salento |
| Soil | Calcareous, argillaceous |
| Cultivation system | Guyot |
| Yield in quintals per hectare | 90 |
| Grapes | Fiano |
| Climate | Moderate winter, very dry spring and summer |
| Harvest | Scalar harvest in two steps |
| Wine-making technique | Soft pressing, fermentation at a controlled temperature (12-14° C) short stay on its lees |
| Colour | Deep straw yellow, with greenish reflections |
| Aroma | Featuring notes of wild flowers, jasmine, exotic fruit |
| Taste | Pleasantly crispy, soft, enfolding and sapid |
| Alcohol content | 12,50% Vol |
| Recommended with | Appetisers, seafood dishes and white meats |
| Serving temperature | 8/10° C |
| Recommended glass | Cru |
| Storage | Constant temperature 18 °C, humidity 75%, controlled light, horizontal bottle. |



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