

Villa MOTTURA



FIANO SALENTO

Brand	Villa Mottura
Wine	Fiano Salento
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.